

# ARTISAN BREAD

## INGREDIENTS

### Group 1

Ingredient	KG	%
Flour (High Protein)	5.000	100.00
BAKELS INSTANT ACTIVE YEAST	0.060	1.20
Salt	0.100	2.00
Water (Cold)	3.750	75.00
ARTISAN 7% CONCENTRATE	0.350	7.00
<b>Total Weight:</b> 9.260		

## METHOD

Place all ingredients in spiral mixer. Use cold water approx. 5°C. Mix for 7 minutes on slow then 10 minutes on fast until dough is fully developed. Final dough temperature 25°C. Rest in oiled container for 60 minutes (cover container with lid or plastic). Divide into 450g dough pieces and mould gently like a baguette. Place dough pieces on trays. Dry proof for 45-50 minutes until dough is fully proofed. Cover rack with plastic to avoid drying of dough skin. Using a sieve dust with rye flour and cut 3 times. Preheat oven to 245°C.top / 220°C.bottom. Once dough is placed into the oven reduce temperature to 220°C.top / 200°C.bottom. Use ample of steam. Bake for 35 minutes. Open vent after 15 minutes. Product should have a crusty golden brown crust.



## CATEGORY

Bread, Buns & Rolls