



DISPLAY CONDITIONS

Ambient



CATEGORY

Bread - Specialty Breads



OCCASION

Christmas

BRIE & CRANBERRY BOULE

INGREDIENTS

Group 1

Ingredient	KG
Flour	2.500
Pane Rustico Sour 50% Concentrate	2.500
Bakels Instant Active Yeast	0.070
Water	3.300
Total Weight:	8.370

Group 2

Ingredient	KG
Cranberries	-
Brie	-
Total Weight:	0.000

METHOD

1. Place all ingredients into a spiral mixer, mix for 6 mins on low speed. Scrape downsides.
2. Mix for 7-9 mins on high speed until the dough has fully developed.
3. Finished dough temperature should be 26°C.
4. Place the dough into an oiled container and bulk ferment for 60 mins.
5. Scale at 550g, mould slightly and place into prepared proving baskets.
6. Dry prove for 45-55 mins in a covered rack.

7. Tip bread on baking trays and place in the oven.
8. Bake at 210°C for 30-35 mins with a 5 second shot of steam at the start of baking.

Assembly / Decoration

1. Once cool, cut 4 slices to bottom crust depth and 4 slices in the opposite direction.
2. Add sliced brie and cranberries between the slices, before placing in the oven to melt cheese until it reaches the required consistency.