

# EUROPEAN CRUSTY BREAD

## INGREDIENTS

### Group 1

Ingredient	KG	%
Flour	1.000	100.00
BAKELS EUROPEAN CRUSTY BREAD CONCENTRATE 5%	0.050	5.00
Water	0.620	1.00
Bakels Instant Active Yeast	0.012	-
Total Weight:		1.682

## METHOD

No time dough. Place all ingredients in machine bowl and develop thoroughly. Allow to recover 5 to 10 minutes. Divide and mould as desired. Prove in a fairly dry prover then bake with plenty of steam at 230°C. Open oven vent for last 5-10 minutes baking to enhance the crisp crust.



## CATEGORY

Bread, Buns & Rolls