



# EUROPEAN CRUSTY BREAD

## Ingredients

### Group 1

Ingredient	KG	%
Flour	4.000	100.00
	0.200	5.00
Water	0.040	1.00

Total Weight: 4.240

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 & Rolls - Crusty](#), [French Sticks & Crusty Rolls](#)



## Finished Product

[16 French Sticks scaled at 400 g. or 9 dozen Rolls scales at 60 g.](#)

