

FERMDOR PANE SANO BREAD

INGREDIENTS

Group 1

Ingredient	KG
Fermdor Pane Sano 50% concentrate	1.250
Bakers Strong Flour	1.250
Bakels Instant Active Yeast	0.035
Water	1.650

Total Weight: 4.185

METHOD

MIXING

Place all ingredients in a spiral mixer.

Mix for 6 minutes on 1st speed, then 7-9 minutes on high speed until dough has fully developed.

Finished dough temperature should be 26°C

METHOD

Bulk fermentation for 60 minutes at room temperature in oiled container (cover the container with lid or plastic).

Scale at 550g, mould slightly and place in a well floured round or oblong proving baskets.

Dry prove for 45-55 minutes on a covered rack.

Pre-heat oven to 230°C.

Tip bread on baking trays and place bread in oven (steam), reduce the oven temperature to 210°C, continue baking for approx 30-35 minutes.

Open the damper/vent after 15 minutes.



CATEGORY

Bread, Buns & Rolls