



CATEGORY

Bread, Buns & Rolls



TUSCAN CHEESE SOUR BREAD

INGREDIENTS

Group 1

Ingredient	KG
Pane Rustico Sour 50% Concentrate	1.250
Bakers Strong Flour	1.250
Bakels Instant Active Yeast	0.025
Water	1.600
Total Weight:	4.125

Group 2

Ingredient	KG
Parmesan Cheese	0.075
Bakery Cheese	-
Total Weight:	0.075

METHOD

1. Place all ingredients in a mixer, mix for 2 minutes on slow speed, then 7-9 minutes on fast speed or until fully developed.
2. Final dough temperature 28°C.
3. Bulk fermentation for 60 minutes at room temperature in a slightly oiled container. Cover the container with a lid or plastic.
4. Scale at 550gm, mould loosely and place into a well floured proving Basket.

5. Allow another 40 -60 minutes to dry prove. Make sure bread is covered .
6. Once proved, tip bread onto baking tray and give the desired cuts..
7. Pre-heat oven to 230°C.
8. Place bread in oven (steam 10 seconds). Reduce the oven temperature to 220°C. Bake for 30-35minutes.
9. Open damper/vent after 15 minutes.