

# PANE MAGGIA

## INGREDIENTS

### Group 1

Ingredient	KG
PANE MAGGIA 100%	2.500
Bakers Strong Flour	2.500
Bakels Instant Active Yeast	0.015
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Water	3.300

**Total Weight:** 8.315

### Group 2

Ingredient	KG
Water	1.000

**Total Weight:** 1.000

## METHOD

### METHOD - Overnight

Rest in oiled container for 2 hours at room temperature then give half book fold and rest for a further 2 hours.

Place container in fridge for 15-18 hours overnight.

Take out of fridge and Let rest at room temperature for 45 minutes.

Tip the dough out onto well-floured workbench (do not knock back) and divide into 800g pieces.

Turn dough piece in Pane Maggia mix and shape dough piece slightly and place them on setter or flat trays.

Cut lightly 3 times across the loaf.

Pre-heat oven to 230°C.

Place bread in oven (steam), reduce the oven temperature to 215°C, continue baking for approx 50-60 minutes.

Open the damper/vent after 15 minutes

### MIXING

Place group one in a spiral mixer and mix 6min on slow 4min on fast.

Slowly add in group two on fast speed until dough is fully developed the window test will confirm this.

Finished dough temperature should be 24°C.



## CATEGORY

Bread, Buns & Rolls