

POTATO SOUR BREAD

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	3.000	100.00
BAKELS HENRY'S SOURDOUGH NATURAL	2.000	66.50
FINO PIE MASH	0.500	17.00
Olive Oil	0.250	8.30
Water	3.100	103.00
BAKELS INSTANT ACTIVE YEAST	0.080	2.70
Total Weight:		8.930

METHOD

No time dough. Place all ingredients into mixer and mix on slow speed for 2 minutes. Scrape down and mix for a further 8 minutes or until dough is developed. Give dough a bench time of 5 minutes. Divide and mould then leave for a further 4 minutes. See below for suggested ideas. Prove approximately 45-60 minutes. Bake at 200°C for approximately 25-30 minutes. FOCCACIA SHEET Scale at 2.5kg. Pin out and baste with Olive Oil. Sprinkle with rock salt and mixed herbs. Bake at 190°C for 20-30 minutes. BREAD STICKS (PARISIAN) Scale at 550g. Bake at 220°C for approximately 18-20 minutes. BAGUETTE Scale at 450g. Steam for 30 seconds at beginning of bake and open vent the last 8 minutes of baking.



CATEGORY

Bread, Buns & Rolls