

TURKISH BREAD

INGREDIENTS

Group 1

| Ingredient | KG | % |
|-----------------------------|-------|--------|
| Flour | 5.000 | 100.00 |
| BAKELS INSTANT ACTIVE YEAST | 0.070 | 1.40 |
| BAKELS CIABATTA CONCENTRATE | 0.500 | 10.00 |
| Water | 3.500 | 70.00 |
| Honey | 0.300 | 6.00 |
| Olive Oil | 0.100 | 2.00 |

Total Weight: 9.470

METHOD

No time dough. Place all ingredients in bowl and mix dough until cleared. Dough temperature 30°C. Note: the dough is very slack. Rest dough for 10 minutes. Scale and mould into 400g rounds. Pin out too 20mm thick. Proof for 30 minutes and score with scraper. Proof for a further 10 minutes. Bake at 220°C for approximately 20 minutes.



CATEGORY

Bread, Buns & Rolls