



DISPLAY CONDITIONS

Ambient



CATEGORY

Bread, Buns & Rolls

TUSCAN SOUR LOAF

INGREDIENTS

Group 1

Ingredient	KG
Pane Rustico Sour 50% Concentrate	1.250
Bakers Strong Flour	1.250
Bakels Instant Active Yeast	0.025
Water	1.500
Total Weight:	4.025

Group 2

Ingredient	KG
Water	0.325
Total Weight:	0.325

METHOD

1. Place Group 1 in a mixer, mix for 2 minutes on 1st speed, then 4-6 minutes on high speed.
2. Slowly add Group 2 to the mixer for a further 4-6 minutes on high speed or until dough is fully developed.
3. The window stretch test will confirm development.
4. Final dough temperature 30°C.
5. Scale dough to appropriate weight into a flat bin giving 1 half fold.
6. Rest for 60 minutes at the completion of this time, give one more half fold and rest for a further 45-60 minutes.
7. Gently tip container upside down onto a well-floured, dusted bench.

8. Gently cut into 450g dough pieces and mould very loosely as desired.
9. After cutting, allow dough to dry prove for a further 20 minutes before placing in oven.
10. Steam for 10 seconds. After 10 minutes release the steam.
11. Bake at 230°C for 20 minutes, reduce heat 210°C and bake for another 10 minutes.