



CATEGORY

Bread, Buns & Rolls

VINE FRUIT & ROSEMARY SOUR DOUGH

INGREDIENTS

Group 1

Ingredient	KG	%
FINO GRAIN BASE	0.500	25.00
Water	0.500	25.00
Total Weight:	1.000	

Group 2

Ingredient	KG	%
Flour	2.000	100.00
BAKELS HENRYS SOURDOUGH NATURAL	1.800	90.00
BAKELS INSTANT ACTIVE YEAST	0.080	4.00
Rye Flour	0.300	15.00
Rosemary	0.004	0.20
Water (variable)	2.200	110.00
Total Weight:	6.384	

Group 3

Ingredient	KG	%
Sultanas	1.000	50.00
Total Weight:	1.000	

METHOD

No time dough. Place Group 1 in a bowl and soak for a minimum of 10 minutes. Add Group 2 and mix dough until cleared. Add Group 3 and mix on slow speed until fruit is combined. Allow a bench time of 5-10 minutes. Scale and mould as desired. Prove and bake at 220°C for approximately 20-25 minutes.