



VINE FRUIT & ROSEMARY SOUR DOUGH

Ingredients

Group 1

Ingredient	Weight (%)	KG
FINO GRAIN BASE		0.500
		25
Water		0.500
		25

Total Weight: 1.000

Group 2

Ingredient	Weight (%)	KG
Flour		2.000
		100
BAKELS HENRYS SOURDOUGH NATURAL		1.800
		90
BAKELS INSTANT ACTIVE YEAST		0.080
		4
Rye Flour		0.300
		15
Rosemary		0.004
		0.2
Water (variable)		2.200
		110

Total Weight: 6.384

Group 3

Ingredient	Weight (%)	KG
Sultanas		1.000
		50

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.



Category

Bread & Rolls - Specialty, Sourdough



Finished Product

16.5 Loaves Cobbs or Viennas scaled at 500 g.