



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Bread, Occasion Bread,
Speciality Bread, World Bakery

ALPINE BREAD

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
Yeast	0.260	2.60
Salt	0.200	2.00
<u>Fermidor® W Plus</u>	0.300	3.00
<u>Lecitem® 1000</u>	0.200	2.00
Water	7.400	74.00
Total Weight: 18.360		

Yield: 36 loaves

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 8-10 minutes on slow speed and 1-2 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Bulk for 60 minutes at a controlled temperature of 25-28°C, covered with plastic.
5. Scale at 500g, then:
 - a.) Mould into round shape.
 - b.) Roll three edges using a rolling pin.
 - c.) Brush the edges with water.
 - d.) Fold them towards the centre and turn the loaves.

6. Prove for 20-30 minutes at a controlled temperature of 25-28°C, 85% relative humidity.
7. Turn the dough pieces, so that the edges are on top and dust with flour.
8. Bake at 220-230°C for 40-50 minutes, with steam.
9. Pull out damper after 20 minutes.