



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Bread, Speciality Bread

ARTISAN BOULE RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
<u>Country Oven® Artisan Bread 7% Concentrate</u>	0.700	7.00
Yeast	0.250	2.50
Salt	0.180	1.80
Water	8.000	80.00
Total Weight:		19.130

Yield: 39 loaves

METHOD

1. Place all ingredients into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 8 minutes on fast speed, until fully developed.
3. The dough temperature should be 24-26°C.
4. Bulk for 60 minutes at room temperature, covered with rack cover.
5. Scale at 485g and mould into boule shape.
6. Dry prove for 60 minutes at room temperature, covered with rack cover.
7. Cut as desired.
8. Bake at 240°C for 25-30 minutes, with steam.