



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Bread, Speciality Bread

ARTISAN BOULE STRAIGHT PROCESS

INGREDIENTS

Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
<u>Country Oven® Artisan Bread 7% Concentrate</u>	0.700	7.00
Yeast	0.250	2.50
Salt	0.174	1.74
Water	6.000	60.00
Total Weight: 17.124		

Yield: 35 boules

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 6 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Scale at 485g and mould into boule shape.
5. Prove for 45-60 minutes at a controlled temperature of 30°C, 85% relative humidity.
6. Cut and flour as desired.
7. Bake at 230°C for 30-35 minutes, with steam.