



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Bread, Occasion Bread

ARTISAN CHEDDAR & CHIVE: FERMDOR® ACTIVE DURUM

INGREDIENTS

Group : Group 1

Ingredient	KG	%
Flour	10.000	100.00
<u>Fermdor® Active Durum</u>	0.400	4.00
Salt	0.200	2.00
Cold water	6.200	62.00
Total Weight: 16.800		

Group : Group 2

Ingredient	KG	%
Cheddar Frozen Cubed	3.000	30.00
Chives	0.600	6.00
Total Weight: 3.600		

Yield: 22 large cobs, 43 small cobs or bloomers, 63 baguettes

METHOD

1. Add group 1 ingredients into a spiral mixer.
2. Mix for 6 minutes on slow speed and 2 minutes on fast speed, until fully developed.
3. Add group 2 ingredients and mix for 2 minutes on slow speed.
4. Bulk for 45 minutes.

5. Scale: large cob 920g, small cob or bloomer 470g, baguette 320g.
6. Prove for 45 minutes at 28°C, 75% humidity.
7. Bake at 230°C, with steam: large cob 30 minutes, small cob or bloomer 24 minutes, baguette 18 minutes.