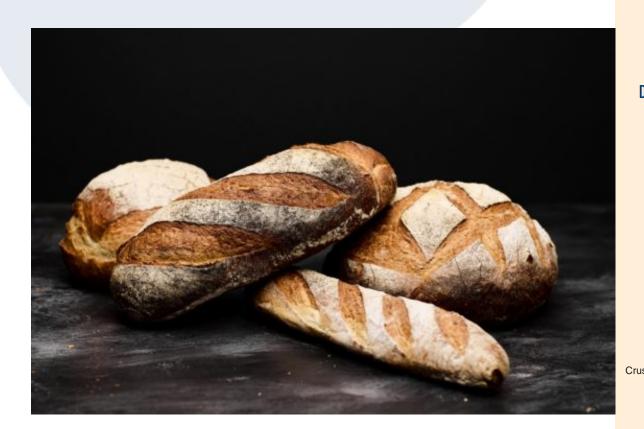


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# **ARTISAN: FERMDOR® ACTIVE**

### **INGREDIENTS**

#### Group : Group 1

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

Yield: 17 large cob, 35 small cobs or bloomers, 52 baguettes

#### METHOD

- 1. Add all ingredients into a spiral mixer.
- 2. Mix for 6 minutes on slow speed and 2 minutes on fast speed, until fully developed.
- 3. Bulk for 45 minutes.
- 4. Scale: large cob 980g, small cob or bloomer 470g, baguette 320g.
- 5. Prove for 45 minutes at 28°C, 75% humidity.
- 6. Bake at 230°C, with steam: large cob 30 minutes, small cob or bloomer 24 minutes, baguette 18 minutes.

