



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Bread, Occasion Bread

ARTISAN: FERMDOR® ACTIVE

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		

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.