



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Bread, Occasion Bread

ARTISAN MIXED OLIVE: 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	%
Mixed olives	3.000	30.00
Total Weight: 3.000		

Yield: 21 large cobs, 42 small cobs or bloomers, 61 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.
3. Add olives and mix for 2 minutes on slow speed until clear.
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.