



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Baguette

ARTISAN MIXED OLIVE FLUTE

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	0.180	1.80
Water	8.000	80.00
Mixed olives	3.800	38.00
Total Weight: 22.930		

Yield: 65 flutes

METHOD

1. Add all ingredients (except olives) into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 8 minutes on fast speed, until fully developed.
3. Add olives and mix for 1 minute on slow speed, until clear.
4. Dough temperature should be 24-26°C.
5. Bulk ferment for 60 minutes at room temperature, in a covered container.
6. Scale at 350g and mould into baguette shape.
7. Dry prove for 60 minutes at room temperature, covered with plastic.
8. Cut and flour as desired.

9. Bake at 240°C for 25-30 minutes, with steam.