



BRIE & CRANBERRY BOULE

INGREDIENTS

Group : Boule

Ingredient	KG	%
Flour	10.000	100.00
<u>Country Oven® Seeded Artisan Bread Concentrate</u>	4.000	40.00
<u>Country Oven® Golden Grains Bread Concentrate</u>	2.000	20.00
<u>Country Oven® Artisan Bread Complete</u>	0.280	2.80
Yeast	0.240	2.40
Salt	0.080	0.80
Water (1)	9.600	96.00
Water (2)	1.600	16.00
Total Weight: 27.800		

Group : Assembly/Decoration

Ingredient	KG	%
Cranberries	3.200	50.00
Brie	3.200	50.00
Total Weight: 6.400		

Yield: 51 Boules



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Crusty Bread, Occasion Bread

METHOD

1. Add group 1 ingredients, except water (2), into a spiral mixer.
2. Mix for 8 minutes on slow speed.
3. Scrape down.
4. Slowly add water (2) and mix for 8 minutes on fast speed.
5. Add the cranberries and mix for 1 minute on fast speed.
6. Place the dough into an oiled container and bulk for 60 minutes.
7. Fold the dough and bulk for 60 minutes.
8. Scale at 600g mould round and place into prepared artisan baskets.

Dry prove for 120 minutes.

Tip dough out onto a setter cut.

Bake at 230°C with steam, for 35-40 minutes.

Once cool, cut 4 slices to bottom crust depth and 4 slices in the opposite direction.