



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Bread, Occasion Bread,
Speciality Bread, World Bakery

CRISPY SOURDOUGH BREAD RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	0.170	17.00
Fermidor® W Germ Liquid	0.120	12.00
Yeast	0.001	0.10
Water	0.110	11.00
Yeast	0.012	1.20
Total Weight:		0.413

Group 2

Ingredient	KG	%
Wheat flour	1.000	100.00
Group 1	0.401	40.10
Salt	0.022	2.20
Lecitem® 1000	0.020	2.00
Water	0.650	65.00
Total Weight:		2.093

Yield: 6 loaves

METHOD

1. Add group 1 ingredients into a spiral mixing bowl.
2. Mix for 2-3 minutes on slow speed, until smooth, then leave to rest for 12-15 hours at a controlled temperature of 5-8°C, covered with plastic.
3. Mix group 2 for 6-8 minutes on slow speed and 4-6 minutes on fast speed, until fully developed.
4. Dough temperature should be 24-26°C.
5. Bulk for 60 minutes at a controlled temperature of 25-28°C, covered with plastic.
6. Scale at 320g and mould into long shape.
7. Prove for 90 minutes at a controlled temperature of 25-28°C, covered with plastic and then prove for 90 minutes at a controlled temperature of 5-8°C, covered with plastic.
8. Dust the dough pieces with flour and cut the top one time at 45° angle.
9. Bake at 230°C, falling to 220°C for 30-40 minutes, with steam.
10. Pull out damper after 15 minutes.