



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Occasion Bread, Speciality Bread,
Tin Bread, World Bakery

DURUM BREAD WITH DURUM SOURDOUGH

INGREDIENTS

Group 1

Ingredient	KG	%
Durum semolina	3.000	30.00
Water	7.000	70.00
Total Weight:	10.000	

Group 2

Ingredient	KG	%
Wheat flour	10.000	100.00
Group 1	10.000	100.00
<u>Fermdor® Durum</u>	0.500	5.00
Salt	0.340	3.40
<u>Lecitem® 1000</u>	0.300	3.00
Yeast	0.250	2.50
Water	3.000	30.00
Olive oil	0.500	5.00
Total Weight:	24.890	

Yield: 65 loaves

METHOD

Group 1

1. Boil the water at 95°C, add to the semolina and leave to cool down to 5°C, covered with plastic.

Group 2

1. Add group 2 ingredients into a spiral mixing bowl.
2. Mix for 8-10 minutes on slow speed and 8-10 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Bulk for 90 minutes at a controlled temperature of 25-28°C, covered with plastic.
5. Scale at 380g, mould into long shape, roll in durum semolina and place into baking tins.
6. Prove for 35-45 minutes at a controlled temperature of 25-28°C, 85% relative humidity.
7. Cut the top of the dough as desired.
8. Bake at 230°C, falling to 220°C for 30-40 minutes, with steam.
9. Pull out damper after 15 minutes.