



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Crusty Bread, Occasion Bread,  
Speciality Bread, World Bakery

# FONDUE BREAD RECIPE

## INGREDIENTS

### Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
Yeast	0.350	3.50
<u>Fermidor® R Classic</u>	0.300	3.00
<u>Lecitem® 1000</u>	0.200	2.00
Salt	0.200	2.00
Water	8.200	82.00
<b>Total Weight:</b> 19.250		

**Yield:** 30 fondue breads

## METHOD

1. Add all ingredients to a spiral mixing bowl.
2. Mix for 6-8 minutes on slow speed and 10-13 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Bulk for 60 minutes at a controlled temperature of 25-28°C, covered with plastic.
5. Scale at 620g, roll the dough piece flat and with a dough cutter, cut 3cm x 3cm pieces, dusting each with rye flour.
6. Prove for 30-45 minutes at a controlled temperature of 25-28°C, 85% relative humidity.
7. Bake at 220°C for 30 minutes, with steam.
8. Pull out damper after 25 minutes.