



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Occasion Bread, Speciality Bread,
World Bakery

LUCERNE BREAD INTENSE RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	8.000	80.00
Wholemeal flour	2.000	20.00
Yeast	0.400	4.00
Salt	0.220	2.20
Fermidor® R Plus	0.220	2.20
Lecitem® 1000	0.200	2.00
Water	7.200	72.00
Fermidor® W Germ Liquid	1.200	12.00

Total Weight: 19.440

Yield: 30 loaves

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 8-10 minutes on slow speed and 3-4 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.

Direct

- 4a. Bulk for 60-75 minutes at a controlled temperature of 25-28°C, covered with plastic.
- 5a. Scale at 620g and mould into round shape.

6a. Prove for 20 minutes at a controlled temperature of 25-28°C, covered with plastic.

Overnight

4b. Bulk for 15-18 hours at a controlled temperature of 5-8°C, covered with plastic.

5b. Scale at 620g and mould into round shape.

6b. Prove for 60 minutes at a controlled temperature of 25-28°C, covered with plastic.

7. Indent the dough piece down in the middle using a rolling pin and heavily dust with rye flour.

8. Prove the dough piece with seal on top for another 10-20 minutes, until fully proved.

9. Turn the dough pieces.

10. Bake at 230-240°C, falling to 220°C for 45-50 minutes, with steam.

11. Pull out damper after 30 minutes.