



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Occasion Bread, Speciality Bread,  
World Bakery

# LUCERNE BREAD RECIPE

## INGREDIENTS

### Group 1

Ingredient	KG	%
Wheat flour	8.000	80.00
Wholemeal flour	2.000	20.00
<b>Fermdor® W Germ</b>	0.400	4.00
Yeast	0.300	3.00
Salt	0.220	2.20
<b>Lecitem® 1000</b>	0.200	2.00
Water	8.000	80.00
<b>Total Weight:</b> 19.120		

**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

- 3a. Bulk for 60-75 minutes at a controlled temperature of 25-28°C, covered with plastic.
- 4a. Scale at 620g and mould into round shape.
- 5a. Prove for 20 minutes at a controlled temperature of 25-28°C, covered with plastic.

Overnight

- 3b. Bulk for 15-18 hours at a controlled temperature of 5-8°C, covered with plastic.
  - 4b. Scale at 620g and mould into round shape.
  - 5b. Prove for 60 minutes at a controlled temperature of 25-28°C, covered with plastic.
- 6. Indent the dough piece down in the middle using a rolling pin and heavily dust with rye flour.
  - 7. Prove the dough piece with seal on top for another 10-20 minutes, until fully proved.
  - 8. Turn the dough pieces.
  - 9. Bake at 230-240°C, falling to 220°C for 45-50 minutes, with steam.
  - 10. Pull out damper after 30 minutes.