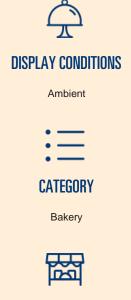


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FINISHED PRODUCT

Occasion Bread, Speciality Bread, World Bakery

LUCERNE BREAD RECIPE

INGREDIENTS

G	ro	u	р	1	

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



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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.