



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Baguette

# MIXED OLIVE ARTISAN BREAD STICKS

## INGREDIENTS

### Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
<u>Country Oven® Artisan Bread 7% Concentrate</u>	0.700	7.00
Yeast	0.250	2.50
Salt	0.180	1.80
Water	8.000	80.00
Mixed olives	3.800	38.00
<b>Total Weight:</b> 22.930		

## METHOD

1. Add all ingredients (except olives) into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 8 minutes on fast speed, until fully developed.
3. Add the olives and mix on slow speed until clear.
4. Dough temperature should be 24-26°C.
5. Bulk for 60 minutes at room temperature, covered with plastic.
6. Scale into large rectangular shape, approximately 2cm thick and using a pizza cutter, cut into 3cm wide strips and twist each.
7. Dry prove for 60 minutes at room temperature, covered with plastic.
8. Bake at 240°C for 10-15 minutes, with steam.