



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Crusty Bread, Occasion Bread,  
Speciality Bread

# OAT & BARLEY ARTISAN BREAD

## INGREDIENTS

### Group 1

Ingredient	KG	%
Bread flour	5.000	50.00
<u>Country Oven® Oat &amp; Barley Bread Concentrate</u>	5.000	50.00
Yeast	0.250	2.50
Water	6.500	65.00
<b>Total Weight:</b> 16.750		

**Yield:** 34 loaves

## METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 7 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Bulk ferment for 60 minutes, in a covered container.
5. Scale at 485g for farmhouse loaf.
6. Gently mould into cobs and sticks.
7. Place onto flat tray or setter boards.
8. Dry prove for 55-65 minutes, covered with plastic.
9. Dust with flour and make cuts.
10. Bake at 230°C for 27 minutes, with steam.

11. Pull damper after 9 minutes.