



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Bread, Occasion Bread,
Speciality Bread, World Bakery

OLIVE BREAD RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	7.000	70.00
Wholemeal flour	2.000	20.00
Dark rye flour	1.000	10.00
<u>Fermidor® Rustic</u>	0.400	4.00
<u>Lecitem® 1000</u>	0.200	2.00
Salt	0.200	2.00
Yeast	0.120	1.20
Water	7.900	79.00
Green and black olives	2.000	20.00
Oregano	0.020	0.20
Total Weight: 20.840		

Yield: 52 loaves

METHOD

1. Add all ingredients (except olives and oregano) into a spiral mixing bowl.
2. Mix for 10-12 minutes on slow speed and 4-6 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Add the olives and oregano and mix for 1 minute on slow speed.
5. Bulk for 30 minutes at a controlled temperature of 25-28°C, covered with plastic.

6. Fold the dough and bulk for 15-18 hours at a controlled temperature of 5-8°C, covered with plastic.
7. Leave the dough to rest for 60 minutes at a controlled temperature of 25-28°C.
8. Scale at 400g and dredge in wheat flour or durum wheat flour.
9. Prove for 20 minutes at a controlled temperature of 25-28°C, covered with plastic.
10. Bake at 220°C, falling to 210°C for 35-45 minutes, with steam.
11. Pull out damper after 15 minutes.