



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Bread, Occasion Bread,
Speciality Bread, World Bakery

QUARK BREAD WITH SPELT SOURDOUGH RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	9.400	94.00
Dark rye flour	0.600	6.00
<u>Fermidor® S Classic</u>	0.400	4.00
Yeast	0.250	2.50
Salt	0.240	2.40
<u>Lecitem® 1000</u>	0.200	2.00
Water	6.300	63.00
Quark	1.300	13.00
Total Weight: 18.690		

Yield: 46 loaves

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 6-8 minutes on slow speed and 6-8 minutes on fast speed, until fully developed.
3. Dough temperature should be between 24-26°C.
4. Bulk for 45 minutes at a controlled temperature of 25-28°C, covered with plastic.
5. Scale at 400g and mould into 50cm strands, then form a single-stranded bread, pull the ends together to get the knot shape and finally dip the surface into cracked rye.
6. Prove for 45-60 minutes with the surface on the bottom, at a controlled temperature of 25-28°C, covered with plastic.

7. Turn the dough pieces.
8. Bake at 230°C, falling to 220°C for 35-40 minutes, with steam.
9. Pull out damper after 15 minutes.