



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Bread, Occasion Bread,
Speciality Bread, World Bakery

RING BREAD RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
<u>Fermidor® Rustic</u>	0.300	3.00
Yeast	0.300	3.00
<u>Lecitem® 1000</u>	0.200	2.00
Salt	0.200	2.00
Water	7.300	73.00
Total Weight: 18.300		

Yield: 36 loaves

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 7 minutes on slow speed and 9 minutes on fast speed, until fully developed.
3. Dough temperature should be between 24-26°C.
4. Bulk for 60 minutes at a controlled temperature of 25-28°C, covered with plastic.
5. Scale at 500g and mould into baguette shape, flatten one end and join ends together.
6. Prove for 45-60 minutes at a controlled temperature of 25-28°C, covered with plastic.
7. Dust the dough surface with rye flour and cut 4 times around the loaf.
8. Bake at 230°C, falling to 200°C for 40-45 minutes, with steam.
9. Pull out damper after 25 minutes.