



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Occasion Bread

ROSEMARY AND SWEET POTATO TEAR AND SHARE

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
Chopped fresh rosemary	0.080	0.80
Sweet potato cubes (2-3cm)	3.700	37.00
Total Weight: 22.910		

Yield: 47 tear and shares

METHOD

1. Add all ingredients (except rosemary and sweet potato) 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 rosemary and sweet potato 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 at 485g and mould into boule shape, then cut a hole in the middle.
7. Dry prove for 60 minutes at room temperature, covered with plastic.

8. Bake at 220°C for 30-35 minutes, with steam.