



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Bread, Crusty Roll, Soft Roll, Speciality Bread

SEEDED ARTISAN BLOOMER

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	5.000	50.00
<u>Country Oven® Seeded Artisan Bread Concentrate</u>	5.000	50.00
Yeast	0.300	3.00
Water	6.000	60.00
Total Weight: 16.300		

Yield: 33 loaves

METHOD

1. Place all of the ingredients into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 8 minutes on fast speed, until fully developed.
3. The dough temperature should be 24-26°C.
4. Bulk for 60 minutes at room temperature, cover with rack cover.
5. Scale at 485g and mould into bloomer shape.
6. Dry prove for 60 minutes at room temperature, cover with rack cover.
7. Cut as desired.
8. Bake at 220°C for 35 minutes, with steam.