



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Crusty Bread, Occasion Bread,  
Speciality Bread, World Bakery

# SEEDED BÂTARD WITH WHEAT SOURDOUGH

## INGREDIENTS

### Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
<u>Fermidor® W Mild</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 5 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Bulk for 60 minutes at a controlled temperature of 25-28°C, covered with plastic.
5. Scale at 500g, mould into Vienna shapes and dip into poppy/sesame seed mix (1:1).
6. Prove for 45-60 minutes at a controlled temperature of 25-28°C, covered with plastic.
7. Cut the top of the dough three times at a 45° angle.
8. Bake at 230°C, falling to 200°C for 45-50 minutes, with steam.
9. Pull out damper after 25 minutes.