



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Occasion Bread, Savoury Good

SPINACH AND FETA PLAIT WITH SOURDOUGH

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	1.000	100.00
<u>Fermdor® Rustic / W Mild</u>	0.030	3.00
Yeast	0.030	3.00
<u>Lecitem® 1000</u>	0.020	2.00
Water	0.730	73.00
Spinach	0.150	15.00
Feta cheese	0.150	15.00
Total Weight: 2.110		

Yield: 5 plaits

METHOD

1. Add all ingredients (except spinach and feta cheese) into a spiral mixing bowl.
2. Mix for 7 minutes on slow speed and 9 minutes on fast speed.
3. Dough temperature should be 24-26°C.
4. Bulk for 60 minutes at room temperature in an oiled container.
5. Scale at 400g, roll flat and place the spinach and feta cheese in the middle.
6. Cut 5 times on each side, plait and sprinkle with topping as desired.
7. Prove for 30-45 minutes at room temperature, covered with plastic.
8. Bake at 220°C, falling to 190°C for 25-30 minutes, with steam.

9. Pull out damper after 20 minutes.