



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Bread, Occasion Bread,
Speciality Bread, World Bakery

WALNUT SOURDOUGH BREAD RECIPE

INGREDIENTS

Group 1

| Ingredient | KG | % |
|----------------------------------|--------|--------|
| Wheat flour | 10.000 | 100.00 |
| Fermidor® W Plus | 0.350 | 3.50 |
| Yeast | 0.250 | 2.50 |
| Lecitem® 1000 | 0.200 | 2.00 |
| Salt | 0.200 | 2.00 |
| Water | 7.400 | 74.00 |
| Walnuts | 2.000 | 20.00 |
| Total Weight: 20.400 | | |

Yield: 45 loaves

METHOD

1. Add all ingredients (except walnuts) into a spiral mixing bowl
2. Mix for 6-8 minutes on slow speed and 4-6 minutes on fast speed, until fully developed.
3. The finished dough temperature should be between 24-26°C.
4. Add the walnuts and mix for 1 minute on slow speed.
5. Bulk for 45 minutes at a controlled temperature of 25-28°C, covered with plastic.
6. Scale at 450g and mould into long shape.
7. Prove for 45-60 minutes at a controlled temperature of 25-28°C, covered with plastic.
8. Dust the dough surface with rye flour and cut the top multiple times.

9. Bake at 220°C for 40 minutes, with steam.
10. Pull out damper after 20 minutes.