



CATEGORY

Bakery



FINISHED PRODUCT

Baguette, Bread, Soft rolls,
Sourdough bread, Tin bread

DARK LEVAIN

INGREDIENTS

Group Dough

Ingredient	KG	%
Water	1.000	72.00
<u>Bakels Dark Levain</u>	0.700	50.00
Wheat flour Extra	0.700	50.00
<u>Bakels Dry Yeast</u>	0.015	1.00
Total Weight: 2.415		

METHOD

- 1: Mix all ingredients and run on low gear for about 8 minutes, run on faster speed about 5-6 minutes so that the dough releases from the sides.
- 2: Put the dough in a plastic box, and let it rest for 2-3 hours at room temperature under a lid.
- 3: Make 1 fold per hour so the dough is tight.
- 4: Roll out the dough on a floured table and weigh up to the desired pieces.
- 5: Carefully fold in the pieces so that the retained air remains.
- 6: Ferment the loaves under a cloth to the appropriate size.
- 7: Make some nice pattern with a sharp knife.
- 8: Bake with a high input temperature approx. 260C, lower to 230C
- 9: Steam a lot, and open the damper after 10min

10: The baking time depends on the size of the breads, but you want to achieve a dark nice color with a solid crust on. about 25 min