



CATEGORY

Bakery, Industry



**FINISHED
PRODUCT**

Baguette, Bread, Soft rolls,
Sourdough bread

FERMDOR® ACTIVE DURUM ARTISAN

INGREDIENTS

Group Dough

Ingredient	KG	%
Strong wheat flour	1.350	100.00
Water	1.000	71.00
<u>Bakels Fermdor Active Durum</u>	0.054	4.00
Salt	0.030	2.20
Total Weight:	2.434	

METHOD

- 1: Weigh all the ingredients in a dough mixer, the water must be around 16-18°C.
- 2: Run the dough 4 minutes slowly, and 6-8 minutes quickly.
- 3: Place the dough in a plastic tray with a little oil in it, put a lid on.
- 4: Make a few strokes while the dough rests, about 2-3 hours.
- 5: Place the dough on a floured table and weigh the pieces as desired.
- 6: Let the breads rise at room temperature under a cloth, about 60 min.
- 7: Bake in a deck oven for best results, with high input temp (270°C)
- 8: Steam really much and lower the temperature to about 230°C.

9: Open the damper after half the baking time, and finish baking. So you get a nice dark crust on the bread. About 18-24 min depending on the size of the bread.