




CATEGORY

Bakery



OCCASION

Summer



**FINISHED
PRODUCT**

Bread

PANE MAGGIA BIANCO WITH RAMSON

INGREDIENTS

Group Dough

Ingredient	KG	%
Wheat flour	1.000	80.00
Water	1.000	80.00
<u>Bakels Pane Maggia Bianco</u>	0.250	20.00
Salt	0.030	2.50
Fresh yeast	0.020	1.00
Ramson	0.020	0.90
Total Weight: 2.320		

METHOD

Step 1: Weigh up all the ingredients, start with 75% of the water and run 4 min slowly. .

Step 2: Run fast 10-12 min, Pour slowly in the remaining part of the water 25% during processing so the dough takes up the water during processing.

The dough should become chewy and shiny and achieve a temperature of about 28 C.

Step 3: Put the dough in a plastic bowl, and fold it 3 times for about 3 hours.

Step 4: Pour out the dough on the table and weigh as desired.

Step 5: Ferment under canvas and bake in the deck oven with steam and open damper after half time, baking time about 18-24 min. the bread should get a hefty crust and color.