



CATEGORY

Bakery



FINISHED PRODUCT

Bread, Sourdough bread

GOURMET BREAD

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	1.200	70.00
Water	1.000	59.00
Bakels Gourmet Bread Base	0.500	30.00
Rye sourdough	0.500	29.00
Wheat sourdough	0.500	29.00
Roased sunflower seeds	0.400	23.00
Roasted pumpkin seeds	0.150	9.00
Hazelnuts	0.100	6.00
Cranberries	0.100	6.00
Salt	0.020	1.20
Bakels Dry Yeast	0.015	0.80

Total Weight: 4.485

METHOD

1. Place the ingredients into a spiral mixing bowl, keep the berries and nuts to the end of the mixing.
2. Mix on slow speed for approx. 3 minutes.
3. Mix on fast speed for 4 minutes.
4. Place in an container for bulk fermentation for 1 ½ hour. Do two three-foldings.
5. Scale at 700 gram and place the pieces on a floured baking sheet. Keep in fridge overnight.
6. Rise at room temperature and bake in stone oven.

(15 gr dry yeast can be replaced by 45 gr fresh yeast)

Baking temperature: 260>240°C

Steam: 6 sec

Baking time: Approx. 26 min