



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Bread

WORT BREAD: FERMDOR® ACTIVE DURUM

INGREDIENTS

Group 1

Ingredient	KG
Wheat flour	3.000
Rye flour	0.300
<u>Bakels Fermdor Active Durum</u>	0.132
Aromatic bakingwort Special	0.400
Sugar	0.100
Yeast	0.040
Seville Orange	0.015
Water	2.000
Raisin	0.400

Total Weight: 6.387

METHOD

1. Mix the ingredients into a smooth dough. About 6 minutes slowly, 2-3 minutes quickly.
2. Weigh the dough and shape it into round balls.
3. Let the dough rest before folding it into loaves.
4. Bake them stand-alone on a baking sheet.
5. Bake the loaves for about 60min
6. Bake for about 25 min at entry temp 230C, with 6 sec steam, then lower to 180C.