

Rustic Bread using PASTE FOR TASTE SEEDS and LIEVITO MADRE PURO ATTIVO



Wheat flour type 550	8.500 kg
Rye flour type 997	1.000 kg
PASTE FOR TASTE SEEDS	3.240 kg
LIEVITO MADRE PURO ATTIVO	0.500 kg
Salt	0.210 kg
Water, approx.	7.500 l
Total weight	20.950 kg

Mixing time:	4 + 10 minutes, spiral mixer
Dough temperature:	30 – 32° C (must be observed)
Bulk fermentation time:	2 hours in the fermentation chamber
Scaling weight:	0.900 kg
Intermediate proof:	none
Instructions for use:	After the bulk fermentation time, scale the dough and place together as rectangular dough pieces. Subsequently, mould the dough pieces slightly long, place with the seam upwards in strong floured fermentation baskets and prove overnight. Turn out the mature dough pieces on setters with the seam downwards, cut intensely and bake giving steam.
Final proof:	15 – 20 hours overnight at 18 – 20° C
Baking temperature:	240° C, dropping to 220° C, giving steam
Baking time:	approx. 45 minutes