



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Bread

ARTISAN BOULE (OVERNIGHT RETARDED)

INGREDIENTS

Group 1

Ingredient	KG
Country Oven Artisan Bread Complete	5.000
Yeast	0.050
Chilled water	3.500
Total Weight:	8.550

METHOD

1. Place all ingredients into a spiral mixing bowl.
2. Mix on slow speed for 10 minutes.
3. Mix on fast speed for 10 minutes.
4. Place dough into oiled container and leave to bulk for 120 minutes.
5. Place into retarded for 18 hours.
6. Remove from the retarded, cut as desired and place into oven.
7. Bake (with steam) at 240°C (464°F) for 30-35 minutes.