



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery



#### FINISHED PRODUCT

Crusty Bread

## ARTISAN BOULE (STRAIGHT PROCESS – COMPLETE MIX)

### INGREDIENTS

#### Group 1

Ingredient	KG
Country Oven Artisan Bread Complete	5.000
Yeast	0.125
Chilled water	3.000
<b>Total Weight:</b>	<b>8.125</b>

### METHOD

1. Place all ingredients into a spiral mixing bowl.
2. Mix on slow speed for 2 minutes.
3. Mix on fast speed for 6 minutes.
4. Tip the dough onto floured table and scale into 485g boule shape.
5. Place into prover for 45-60 minutes.
6. Cut as desired and bake (with steam) at 230°C (446°F) for 30-35 minutes.