



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Bread

ARTISAN BOULE

INGREDIENTS

Group 1

Ingredient	KG
Country Oven Artisan Bread Complete	5.000
Yeast	0.100
Chilled water	3.500
Total Weight:	8.600

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 60 minutes.
5. Tip the dough onto floured table and scale into 485g boule shapes.
6. Dry prove for 25-30 minutes.
7. Cut as desired and bake (with steam) at 240°C (464°F) for 30-35 minutes.