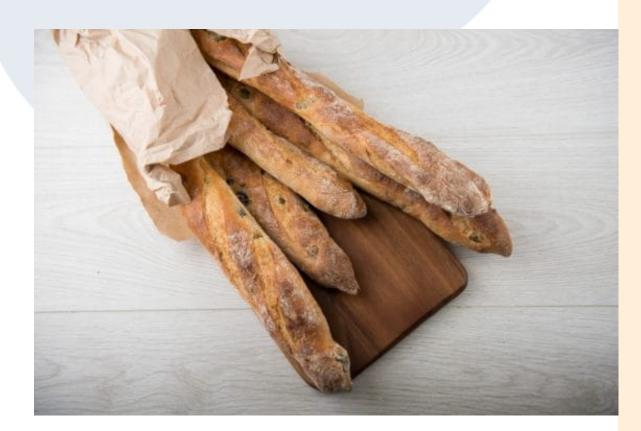


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ARTISAN MIXED OLIVE FLUTE (7% CONCENTRATE)

INGREDIENTS

Group 1

Ingredient	KG
White flour	5.000
Country Oven Artisan Bread 7% Concentrate	0.350
Salt	0.090
Yeast	0.125
Chilled water	4.000
Mixed olives	1.900
	Total Weight: 11.465

METHOD

- 1. Place all ingredients except mixed olives into a spiral mixing bowl.
- 2. Mix on slow speed for 10 minutes.
- 3. Mix on fast speed for 10 minutes.
- 4. Add mixed olives on slow speed for 1 minute or until fully dispersed.
- 5. Place dough into oiled container and leave to bulk for 60 minutes.
- 6. Tip the dough onto floured table and scale into 350g baguette shapes.
- 7. Dry prove for 25-30 minutes.
- 8. Cut as desired and bake (with steam) at 240°C (464°F) for 25-30 minutes.



Baguette

FINISHED PRODUCT