



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Baguette

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.