



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery



#### FINISHED PRODUCT

Baguette

## ARTISAN MIXED OLIVE FLUTE

### INGREDIENTS

#### Group 1

Ingredient	KG
Country Oven Artisan Bread Complete	5.000
Yeast	0.100
Chilled water	3.500
Mixed olives	1.750
<b>Total Weight:</b>	<b>10.350</b>

### 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.