



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Crusty Bread

# CRANBERRY AND STILTON BOULE (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
Cranberries	1.250
Stilton	1.250
<b>Total Weight: 12.065</b>	

## METHOD

Cranberry and Stilton Boule

1. Place all ingredients except cranberries and stilton into a spiral mixing bowl.
2. Mix on slow speed for 10 minutes.
3. Mix on fast speed for 10 minutes.
4. Add cranberries and stilton 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 200g round shapes.
7. Dry prove for 25-30 minutes.
8. Cut as desired and bake (with steam) at 240°C (464°F) for 15-20 minutes.