



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Bread

CRANBERRY AND STILTON BOULE

INGREDIENTS

Group 1

Ingredient	KG
Country Oven Artisan Bread Complete	5.000
Yeast	0.100
Chilled water	3.500
Cranberries	1.250
Stilton	1.250
Total Weight:	11.100

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.