



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Bread, Occasion Bread

OAT & BARLEY ARTISAN BREAD

INGREDIENTS

Group 1

Ingredient	KG
Country Oven Oat & Barley Bread Concentrate	4.000
White flour	4.000
Yeast	0.200
Water	5.200
Total Weight:	13.400

Yield: 27 loaves

METHOD

1. Place all ingredients into a spiral mixer and mix for 5 minutes slow, 7 minutes fast.
2. Check the dough temperature is approximately 24°C.
3. Bulk ferment for 1 hour in a covered tub.
4. Scale at 485g.
5. Gently mould into cobs and sticks.
6. Place onto flat tray or setter boards.
7. Dry prove for approximately 1 hour (with rack cover).
8. Dust with flour and make cuts.
9. Bake at 230°C (446°F) (with steam) for 27 minutes (pull damper after 9 minutes).