



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Bread

SPROUTED SOFT GRAIN BLOOMER (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 waterSprouted Soft Grain	4.000
Total Weight:	9.565

METHOD

Sprouted Soft Grain Bloomer

1. Place all ingredients except Sprouted Soft Grain into a spiral mixing bowl.
2. Mix on slow speed for 10 minutes.
3. Mix on fast speed for 10 minutes.
4. Add Sprouted Soft Grain on slow speed for 2 minutes 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 485g bloomer shapes.
7. Dry prove for 25-30 minutes.
8. Cut as desired and bake (with steam) at 240°C (464°F) for 30-35 minutes.