



DURUM WHEAT BREAD

🏠 Basic level

RUSTIC BREAD

DURUM WHEAT BREAD RECIPE

PAN DI SEMOLA PLUS
water
yeast

10.000g
6.500-6.700g
300g

Knead PAN DI SEMOLA PLUS and yeast with 2/3 of the dose of water for a few minutes in a kneading machine (better if you use a plunging arm kneading machine or a spiral one).

Then, pour the remaining water in 2-3 times and make sure that all the water is absorbed.

Keep on kneading until the dough is smooth and elastic (consider that the kneading time is about 15 minutes in a spiral kneading machine, while the use of a plunging arm kneading machine requires a longer kneading time).

When ended the kneading (temperature of the dough of 26-27°C), cover the dough with a cloth and let it rest for 30 minutes at room temperature. (RESTING TIME).

FINAL COMPOSITION

When the resting time is over, divide the dough into 500g-1000g portions, then roll the portions up tight to shape loaves.

Transfer the dough in the proofer room at 28-30°C, with relative humidity of the 70-80%, for about 60-70 minutes.

At the end of the rising time, bake the 500g loaves for about 60 minutes at 210-210°C. It is advisable to open the valve towards the end of the baking.

N.B.

- The recommended times for resting and rising can be adjusted according to the actual room conditions.
- For best results, bake the loaves when the rising process is still not at its maximum.

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