



PULLMAN BREAD

👤 Intermediate level



RECIPE CREATED BY:

Marco De Grada
Pastry chef

PROCEDURE

L'AUTENTICO

water
olive oil
fresh yeast

5000g
3000g
200g
150g

Times and temperature

Dough temperature at 26-27°C
Knead time (spiral mixer) 15 minutes
Resting for 10 minutes at 22-24°C
Proofing for 1 hour at 28-30°C with relative humidity of about 70-80%
Baking for 25 minutes at 220-230°C for pieces of about 500 grams.
DOUGH: knead all the ingredients for 4 minutes on first speed and for 11 minutes on second speed. Specified times are for the spiral mixers, knead until you obtain a smooth and elastic dough.
RESTING: let it rest for 10 minutes.
SCALING: for 10x10x20 moulds cut the dough into 500 grams pieces.
SHAPING: roll out the dough into oblongs of about the length of the pans. Place them on previously oiled pans with the closure on the bottom.
PROOFING: place in the proofer at 28-30°C with relative humidity of 75% for about 1 hour.
BAKING: bake with initial steam at 220-230°C for about 25 minutes. During the last 10 minutes open the valve of the oven.
Unmould and let it cool over a grill.

FINAL COMPOSITION

ADVICES: Times for the bulk fermentation and for the proofing may differ due to room temperature.

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GROUP

Extraordinary
made simple.