

ITALIAN "TARTARUGA" BREAD

Basic level
SAVOURY LEAVENED PRODUCTS

DOUGH

INGREDIENTS

PAN TARTARUGA

water olive oil yeast salt

PREPARATION

10kg Knead all the ingredients in a spiral kneading machine for about 10 minutes

5300g or until the dough is smooth.

400g Anyway, keep on kneading until the dough is well elastic too.

350g Make sure that the temperature of the dough at the end of the kneading 200g is 26-27°C.

Let the dough rest for 15-20 minutes at 22-24°C, then divide the dough into 80-100g portions.

Roll the portions of dough up tigh into round loaves using a mould machine. Transfer in the proofer room at 28-30°C, with relative humidity of the 70-80%, for about 20 minutes.

Gently press the loaves onto a proper squared mould to imprint a chequered pattern on one side. As an alternative, you can also flour the loaves abundantly before imprinting.

Return to the proofer room at 28-30°C, with relative humidity of the 70-80%, for 45 minutes.

Final composition

Before baking, flip the loaves over, so that the imprinted surface turns upwards. Bake for 20-25 minutes at 220-230°C with the valve closed.

