

TUMMINIA BREAD

Basic level

SPECIAL BREAD

DOUGH

IRCA TUMMINIA	10kg
water	5500-6000g
fresh yeast	300g

Knead all the ingredients for about 10-15 minutes (spiral kneading machine), until the dough is smooth.
Make sure that the temperature of the dough at the end of the kneading is 26-27°C.
Let the dough rest for about 15-20 minutes at 22-24°C, then divide the dough into portions (from 70g up to 500g each).
Roll the portions of dough up into a round shape and let rest for another 10 minutes approximately.
Shape into loaves and let rise at 28-30°C, with relative humidity of the 80%, for about 45-50 minutes.

FINAL COMPOSITION

If desired, you can make superficial cuts onto the surface of the leavened loaves.
For best result, bake the loaves when they are yet not fully risen.
Bake the 70g loaves for 20-25 minutes and the 500g loaves for 45-50 minutes, with moderate steam at 220-230°C.
Extend the baking time with the valve open to allow bread to dry out well.