

PULLMAN BREAD

☐ Basic level
SAVOURY LEAVENED PRODUCTS

DOUGH

INGREDIENTS

type 00 white flour - (300-320 w) water - (5-10°C)

caster sugar full-fat milk powder salt fresh yeast <u>LEVAIN'OR</u>

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PREPARATION

10.000g Knead all the ingredients for about 15 minutes (spiral kneading machine), 4.000g until the dough is smooth.

500g Anyway, keep on kneading until the dough is well elastic.

200g Make sure that the temperature of the dough at the end of the kneading

300g is 26-27°C.

200g Roll the dough into a cylindrical shape with a rolling bread machine, then

200g divide the dough into 1200g portions.

Create some plaits by plating two pieces of dough, then place them into

greased pans for pullman bread.

Press the dough well into the pans and transfer in the proofer room at 28-30°C, with relative humidity of the 70% approximately.

Final composition

When the dough has almost risen to the edge of the pan, cover it with its lid and wait for the dough to come to touch it. Now, bake at 210-220°C for about 55 minutes.