



FILLED SOFT BREAD

Chef Advanced level

Times and temperatures

Temperature of the dough at 26-27°C

Knead time (spiral mixer): 13 minutes

Bulk fermentation: 10 minutes at 22-24°C

Proofing for 60-70 minutes at 28-30°C.

Baking with steam at 220-240°C for 10-12 minutes.

DOUGH: knead for 3 minutes on first speed and 9-10 minutes on second speed.

Specified times are for the spiral mixers, knead until you obtain a smooth and elastic dough.

RESTING: let it rest at 22-24°C for 10 minutes.

SCALING: divide the dough into pieces of about 25 grams.

SHAPING: shape the dough pieces into balls. Place 6 balls, slightly distanced, in a pullman loaf pan.

PROOFING: place in the proofer at 28-30°C with relative humidity of 75-80% for about 60-70 minutes.

BAKING: bake, with initial steam, at 230-240°C in a static oven or at 220°C in a convection oven for about 10-12 minutes. Once completely cooled, cut the bread into two or three layers and stuff as you like.