

ANCIENT GRAIN BREAD

Basic level SPECIAL BREAD

DOUGH

INGREDIENTS

PANE ANTICHI CEREALI fresh yeast water

PREPARATION

10.000g In a spiral kneading machine, knead all the ingredients with 2/3 of the dose 300g of water for a few minutes, then, pour the remaining water in more then 6.000-6.500g once and make sure that all the water is absorbed. Consider that the kneading time is about 15 minutes.

Make sure that the temperature of the dough at the end of the kneading is $25\text{-}26^{\circ}\text{C}$.

Let the dough rest for about 15-20 minutes at 25°C, then divide the dough into 350-400g portions.

Roll each portion of dough up into a round shape and let rest for another 10 minutes approximately.

Final composition

Shape the portions of dough into loaves and moisten the surface.

Make DECORGRAIN stick to it, then let rise in the proofer room at 28-30°C with relative humidity of the 80% for about 50-60 minutes. Bake for at 200-220°C with steam for about 25 minutes. Open the valve 5 minutes before the end of the baking.