



BREAD-LONG LOAVES-TOASTING BREAD-CANAPÉS WITH POTATOES (PAT-DOR)

STEP 1

INGREDIENTS

PAT-DOR	g 8.000
WATER	g 5500-6000
STRONG FLOUR	g 2.000
FRESH YEAST	g 400
OLIVE OIL	g 400

PREPARATION

PAT-DOR g 8.000 Water g 5.500-6.000 Wheat meal g 2.000 Yeast g 400 Olive oil g 400
KNEADING TIME (spiral kneading machine): about 10 minutes RESTING: 10-15 minutes at 24°C WEIGHT SCALING: 300g or 70g pieces SHAPING LEAVENING: 40-50 minutes BAKING: 40 minutes at 220°C for 300g pieces 20 minutes at 220°C for 70g pieces KNEADING: the kneading time refers to spiral kneading machines, those with plunging arms require more time. In any case continue kneading until the dough is very elastic. NOTE: considering the high percentage of dried potato present in the product, particular attention must be paid so as not to 'weaken' the dough. RESTING: leave the dough to rest at 24°C for 10-15 minutes. WEIGHT SCALING: divide the dough into pieces of the desired weight, roll into balls or long loaf shapes and leave to rise on floured boards, covered with sheets. BAKING: following the above mentioned baking times, it is advisable to open the valve towards the end of the baking, so as to allow the bread to dry out well