



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean



CRUSTY CLOVER BREAD

OVERVIEW

09-007

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS CRUSTY BREAD CONCENTRATE	0.030	3.00
FINO RYE BASE	0.150	15.00
Brown Sugar	0.050	5.00
Salt	0.025	2.50
Water	0.600	60.00
Total Weight:		1.855

Group 1

Ingredient	KG	%
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
Total Weight:		0.010

Group Topping

Ingredient	KG	%
FINO RYE BASE	0.050	-
Total Weight: 0.050		

Yield: 5 x 370g

METHOD

How to do it:

1. Combine bread flour, Bakels Instant Yeast, Bakels Crusty Bread Concentrate and Fino Rye Base.
2. Dissolve brown sugar and salt in water and combine with flour mixture.
3. Mix for 2 minutes at low speed then mix for another 6 minutes at high speed or until fully developed.
4. Scale into 370g pieces.
5. Round and rest for 10 minutes.
6. Flatten 3 sides of the dough with rolling pin. Brush the flattened dough with egg wash and fold back on the top of the dough.
7. Brush top with eggwash and dredge with Fino Rye base.
8. Proof with the top dough facing down on the tray.
9. When ready for baking, turn the dough with the folded portion facing up.
10. Bake with steam at 200°C for 25-30 minutes.