

# FARMER'S BREAD

## OVERVIEW

15-035

## INGREDIENTS

### Group Bread

Ingredient	KG	%
Bread Flour	0.800	80.00
FINO RYE BASE	0.200	20.00
Cold water	0.750	75.00
Salt	0.020	2.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.012	1.20
BAKELS ARTISAN 7% CONCENTRATE	0.070	7.00
Total Weight:		1.852

Yield: 3 x 500g

## METHOD

How to do it:

1. Combine all dry ingredients and mix on low speed for 30 seconds.
2. Add water and mix on low speed for 2 minutes.
3. Shift to high speed and mix for 7 minutes.
4. Round and place in a well-oiled pan.
5. Ferment dough for 60 minutes.
6. Scale to 500g.
7. Mold into round shapes.
8. Dry proof for 30 minutes.
9. Dust surface with Fino Rye Base.
10. Score the surface diagonally.
11. Bake at 200°C for 10 minutes.
12. Open the dampener and continue baking at 190°C for 35 minutes.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Artisan Breads