



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Artisan Breads



FINISHED PRODUCT

Sourdough

INDULGENT DARK CHOCO SOURDOUGH

OVERVIEW

15-018

INGREDIENTS

Group Sourdough

| Ingredient | KG | % |
|--|-------|--------|
| Bread Flour | 1.000 | 100.00 |
| BAKELS ARTISAN 7% CONCENTRATE | 0.120 | 12.00 |
| BAKELS EIGHT GRAIN BASE | 0.100 | 10.00 |
| Cold water | 0.700 | 70.00 |
| Salt | 0.015 | 1.50 |
| BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST | 0.015 | 1.50 |
| FINO DARK CHOCOLATE CHIPS | 0.050 | 5.00 |

Total Weight: 2.000

Yield: 9 pieces x 210g

METHOD

How to do it:

1. Mix dry ingredients except Fino Dark Chocolate Chips on low speed for 1 minute on low speed.
2. Add water and mix on low speed for 1 minute.
3. Shift to high speed and mix until almost developed.
4. Add Fino Dark Chocolate Chips and mix on low speed until incorporated.
5. Ferment for 15 minutes in an oiled tray.
6. Divide into 210-g portions and mold into Vienna shape.
7. Proof until ready.
8. Score and bake for 10 minutes with steam at 250°C. Release vent and bake for a further 15-20 minutes at 220° C.