

TURKISH BREAD

OVERVIEW

15-001

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS ARTISAN 7% CONCENTRATE	0.070	7.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.012	1.20
Water	0.900	90.00
Salt	0.030	3.00
Total Weight: 2.012		

Group Topping

Ingredient	KG	%
Garlic (minced)	0.080	-
Parmesan Cheese	0.012	-
Pepper flakes	0.001	-
Mint	0.001	-
Coriander	0.001	-
Paprika	0.001	-
Oregano	0.001	-
Cumin	0.001	-
Total Weight: 0.096		

Yield: 4 pieces x 450g

METHOD

How to do it:

Dough:

1. Place dough ingredients in spiral mixer.
2. Mix on low speed for 6 minutes and 8 minutes on high speed. Dough temperature should be 24-27°C.
3. Ferment for 60 minutes in an oiled tray.
4. Divide into 450-g portions and place unshaped dough pieces on trays.
5. Dry proof for 1 hour.
6. Add toppings before baking.
7. Steam for 10 minutes and bake for a further 5 minutes at 220° C.

Topping:

1. Place all ingredients in a dry container except for minced garlic and parmesan cheese. Set aside.
2. Sprinkle 1 gram of the prepared topping, 20 grams garlic and 3 grams parmesan cheese for every 450-g dough.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Artisan Breads