

ZIG ZAG BREAD

OVERVIEW

13-030

INGREDIENTS

Group Polish

Ingredient	KG	%
Bread Flour	0.144	100.00
Water (23-25°C)	0.144	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.001	0.75
Total Weight: 0.290		

Group Mashed Potato

Ingredient	KG	%
FINO POTATO FLAKES	0.052	-
Unsalted Butter	0.019	-
Hot Water	0.208	-
Total Weight: 0.279		

Group Dough

Ingredient	KG	%
Bread Flour	2.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.023	1.17
Water (23-25°C)	1.340	67.00
Salt	0.045	2.25
Total Weight: 3.408		

Yield: 9 x 450 grams

METHOD

How to do it:

Polish:

1. Combine all ingredients.
2. Mix on low speed for 1 minute then mix on 2nd speed for 2 minutes.
3. Target polish temperature is 24°C.
4. Transfer polish in a container with enough room for polish to rise.
5. Ferment polish at room temperature for 60 minutes.
6. Store polish in a cool area at 5°C. Polish may be stored up to 48 hours.
7. Maturation process is finished when a fine bubble formation shows on the surface.

Mashed Potato:

1. Melt unsalted butter.
2. Combine hot water and melted butter.
3. Immediately pour (in small amount) hot liquid mixture in potato flakes, continuously mixing using a wire whisk or by an electric mixer.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Artisan Breads, Crusty Rolls



FINISHED PRODUCT

Crusty Bread

4. Beat until desired consistency is reached.

Dough (target dough temp = 24°C)

1. Mix dough ingredients (except salt), polish and prepared mashed potato on low speed for 10-12 minutes or until 90% developed.
2. Add salt. Shift to high speed and mix until fully developed (2-4 minutes).
3. Get dough temperature. Round dough and ferment for 75 minutes in a container coated with oil.
4. Scale into 450-gram portions.
5. Gently round.
6. Mold firmly into Vienna shape, rest on bench (seam down) for 10 minutes.
7. Slightly press and cut deep with lots of flour on the cutter.
8. Place upside down on a floured tray and rest at room temperature for 45 minutes.
9. Turn over and bake on oven hearth for 10 minutes at 250°C with steam.
10. Release vent, reduce temperature to 230°C and bake further for 15-20 minutes.