

Speciality Bread using FRENCH VILLAGE MIX

Wheat flour	5.000 kg
FRENCH VILLAGE MIX	5.000 kg
Instant yeast	0.100 kg
Water, approx.	6.000 l
Total weight	16.100 kg

Mixing time:	2 + 6 minutes
Dough temperature:	26 – 28° C
Bulk fermentation time:	20 – 30 minutes
Scaling weight:	0.500 kg
Intermediate proof:	none
Processing:	long-shaped
Final proof:	50 – 60 minutes
Baking temperature:	230° C, dropping to 200° C, giving steam
Baking time:	40 – 45 minutes

