

Caraway Potato Bread

Wheat flour	3.000 kg
REX BAVARIAN DARK L'AMOURETTE	2.000 kg
Boiled potatoes - chopped	0.200 kg
Caraway seeds	1.500 kg
Instant yeast	0.030 kg
Instant yeast	0.060 kg
<u>Water, approx.</u>	<u>3.150 l</u>
Total weight	9.940 kg

Mixing time:	spiral: 3 minutes slow, 5 minutes fast
Dough temperature:	28° C
Bulk fermentation time:	25 – 30 minutes
Scaling weight:	550 g
Intermediate proof:	20 minutes
Final proof:	45 – 50 minutes
Baking temperature:	235° C, giving steam, dropping to 190° C
Baking time:	45 – 50 minutes

RECIPE SERVICE

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