

Baker's Recipe

Brunette WHOLE WHEAT FLOUR

Sourdough Bread



BRUNETTE
FLOUR
100 %



WATER
84 %



SALT
2,0 %



DRY
YEAST
0,2 %



HARD
SOURDOUGH
20 %

DIRECTIVES :

1. Add all ingredients to the kneader.
2. Knead at first speed (110 rpm) for 3 min.
3. Knead at second speed (220 rpm) for 3 min.
4. Rest the dough for 2 hours and fold every 30 minutes.
5. Divide the dough into 440 g. balls.
6. Let the dough rest at room temperature for 30 min.
7. Shape into short bastards or loaves.
8. Put directly in the fermentation chamber at 5 °C for 12 to 15 hours.
9. Scarify.
10. Bake at 250°C for 20 min. than bake with oven door opened at 220 °C for 20 min.