

## 'San Francisco' Sourdough

### Ingredients:

Wheat Flour	4.250Kg
IREKS Dried Wheat Sour	0.500Kg
Salt	0.090Kg
Yeast	0.051Kg
Water	4.200Kg
Durum Wheat Semolina	0.750Kg
Pasta Acida K	0.150Kg
Liquid Sour Rye	0.035Kg
Gersten-Maltex	0.125Kg
Cranberries	0.300Kg
Fresh Rosemary	0.100Kg
Blue Cheese	0.200Kg



### Method:

1. To make the sponge mix together wheat flour (500g), IREKS Dried Wheat Sour (500g), salt (0.010Kg), yeast (0.001Kg) and water (1.000Kg) mix for 4 minutes and the dough temperature is 28°C
2. Fermentation time: 2 hours in the bakery and then at least 16 hours in the refrigerator
3. Mix together the sponge (2.000Kg), wheat flour (3.750Kg), durum wheat semolina (0.750Kg), pasta acida k (0.150Kg), Gersten-Maltex (0.125Kg), liquid sour rye (0.035Kg), salt (0.80Kg), yeast (0.050Kg) and water (3.200Kg) mix for 4 minutes then add in the cranberries, rosemary and blue cheese (0.100Kg) 8 minutes with spiral mixer and the dough temperature is 25-26°
4. Bulk fermentation time: 40 minutes
5. Scale the dough to 0.600Kg, mould round and allow to prove (10 minutes)
6. Mould round once again, place on setters sprinkled with durum wheat semolina with the deam downwords and allow to prove for 2 hours at room temperature
7. After the final proof cut the dough pieces two times crosswise add the remaining 0.100Kg of blue cheese on top and bake, at 240°C, dropping to 210°C giving steam for 35 – 40 minutes