

Pulled Bread

using CRAFT-MALZ and PASTA ACIDA

RECIPE SERVICE

Wheat flour	6.000 kg
Rye flour	3.000 kg
Durum wheat semolina	1.000 kg
CRAFT-MALZ	0.800 kg
PASTA ACIDA	0.500 kg
Salt	0.200 kg
Yeast	0.150 kg
Water, approx.	8.000 kg
Total weight	19.650 kg

Mixing time:	5 + 4 minutes
Dough temperature:	26° C – 27° C
Bulk fermentation time:	approx. 90 minutes
Scaling weight:	0.750 kg
Intermediate proof:	none
Processing:	round, in bread baskets
Final proof:	approx. 40 minutes
Baking temperature:	240° C, dropping, giving a lot of steam
Baking time:	approx. 50 minutes

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Instructions for use:

After the bulk fermentation time, turn the dough out onto the well-floured working surface, cut out strips and subsequently portion into small dough pieces. Toss dough pieces of 0.750 kg each in plenty of bread flour and place loosely in bread baskets. Subsequently, allow to prove. Turn out onto setters at $\frac{3}{4}$ proof and bake, giving a lot of steam. To obtain a strong crust, open the damper for the last 10 minutes.



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