

Product Name: SOURDOUGH MIX

Ref Number: PC188

Pack Size: 12.5kg sacks

Product Information: SOURDOUGH MIX creates an artisan bread with a thick crust and mild sour flavour characteristic of sourdough. It can be used to produce a wide variety of crusty breads with only the addition of water and yeast.

For recipe ideas visit www.macphie.com

Recipe:

2000g **MACPHIE SOURDOUGH BREAD MIX**

1400g Water

50g Yeast

Method:

1. Place the mix, yeast and 1200g of cold water in a dough mixer – required Dough temp 22°C
2. For a spiral mixer give - 2 minutes slow + 4 minutes fast (approx.) to develop a standard type bread dough
3. Add the remaining 200g of water and continue mixing for another 2 minutes on 2nd speed until all water is absorbed and the dough is soft and smooth
4. Remove the soft dough from the mixer, place in an oiled container and cover to prevent skinning
5. Allow to ferment at room temperature for 1 hour
6. Tip dough out onto a floured table – it should have risen noticeably whilst resting
7. Divide gently into required loaf size (350g is ideal for a speciality loaf)
8. Ball up gently and rest for 5 minutes
9. Mould into final loaf shape gently and place on a baking tray heavily dusted with rice flour and normal white flour
10. Allow to rest / prove at room temperature for a further 30-60 minutes making sure that the dough pieces are not allowed to skin – use a rack cover / draught free cupboard
11. After this rest time turn the dough pieces over and cut as required before putting in the oven
12. Bake at 450°F / 240°C for 15 minutes with initial steam. Allow the steam to escape (open the door / damper) and bake for a further 10 minutes.
13. Please note: Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.

Updated: 06/05/16

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Authorised: AL