

'San Francisco' Sourdough

Ingredients:

Wheat Flour	8.500Kg
IREKS Dried Wheat Sour	1.000Kg
Salt	0.180Kg
Yeast	0.202Kg
Water	8.400Kg
Durum Wheat Semolina	1.500Kg
Pasta Acida K	0.500Kg
Liquid Sour Rye	0.100Kg



Method:

1. To make the sponge mix together the wheat flour (1.000Kg), IREKS Dried Wheat Sour (1.000Kg), salt (0.020Kg), yeast (0.002Kg) and water (2.000Kg) for 4 minutes and the dough temperature is 28°C and this makes 4.022Kg of sponge
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 (7.500Kg), durum wheat semolina (1.500Kg), pasta acida k (0.500Kg), liquid sour rye (0.100Kg), salt (0.160Kg), yeast (0.200Kg) and wayer (6.400Kg) mix for 4 + 8 minutes with spiral mixerand 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 downwards and allow to prove for 2 hours at room temperature
7. After the final proof cut the dough pieces two times crosswise and bake, at 240°C, dropping to 210°C giving steam for 35 – 40 minutes