

WorkWith Sourdough Concentrate – 4 Hour Method (Dry Proof)

**Ingredients:**

- Wheat Flour 7.000kg
- Sourdough Concentrate 3.000kg
- Water 6.500kg
- Yeast 0.130kg
- Total Weight: 16.630kg

**Method:**

Mixing time: 4 + 10 to 12 minutes

Dough temperature: 23 °C to 25 °C

Bulk fermentation time: 40 minutes

Scaling weight: 0.600 kg

Intermediate proof: 10 minutes

Final proof: Dry proof for 150 to 180 mins, room temp between 18 - 21 °C

Baking temperature: 240 °C dropping to 220 °C, giving steam

Baking time: 30 to 35 minutes

Topping: Dust with Flour then score top (cut with blade)

TIP: Ensure the dough is well developed before bulk fermentation

When dry proofing keep the dough covered to prevent skin forming

