

WorkWith Sourdough Concentrate – Overnight Method

Ingredients:

- Wheat Flour 7.000kg
- Sourdough Concentrate 3.000kg
- Water 6.500kg
- Yeast 0.175kg
- Total Weight: 16.675kg

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: 16 – 20 hours at +4 °C to + 7 °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: Core temperature of the dough must be brought back to 15 -18 °C before baking

