



BREAD-LONG LOAVES-TOASTING BREAD-CANAPÉS WITH POTATOES (PAT-DOR 50%)

STEP 1

INGREDIENTS

PAT-DOR NUCLEO 50%

STRONG FLOUR

WATER

FRESH YEAST

g 5.000

g 5.000

g 5.500-6.000

g 400

PREPARATION

PAT-DOR CONCENTRATE 50% g 5.000 Wheat meal g 5.000 Water g 5.500-6.000 Yeast g 400
KNEADING TIME (spiral kneading machine): about 10 minutes RESTING: 10-15 minutes at 24°C WEIGHT SCALING: 300g or 70g pieces SHAPINGLEAVENING: 40-50 minutes BAKING: 40 minutes at 220°C for 300g pieces 20 minutes at 220°C for 70g pieces KNEADING: the kneading time refers to spiral kneading machines, those with plunging arms require more time. In any case continue kneading until the dough is very elastic. RESTING: leave the dough to rest at 24°C for 10-15 minutes. WEIGHT SCALING: divide the dough into pieces of the desired weight, roll into balls or long loaf shapes and leave to rise on floured boards, covered with sheets. BAKING: following the above mentioned baking times, it is advisable to open the valve towards the end of the baking, so as to allow the bread to dry out well.