



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery

FERMDOR ACTIVE DURUM CIABATTA/PANINI

INGREDIENTS

Group 1

Ingredient

Wheat flour

Water

Olive Oil

Fermidor Active Durum

Salt

KG

4.000

3.000

0.120

0.160

0.080

Total Weight: 7.360

METHOD

1. Place all ingredients into spiral mixer. (Except olive oil).
2. Mix for 4 minutes on slow speed and 8 minutes on fast speed, adding in Olive oil slowly.
3. Bulk ferment the dough for 45 minutes in an oiled plastic bucket, folding twice every 20 minutes.
4. Scale dough at desired weight.
5. Mould the dough and allow to rest outside in the pan for ± 20 to 30 minutes covered.
6. Place into a pre-heated oven, heated to 240°C, steam the product well then drop the temperature to 230°C, bake for ±25 minutes opening the damper on the last 10 minutes.