



**DISPLAY
CONDITIONS**

Ambient



CATEGORY

Bakery

FERMDOR ACTIVE DURUM FETA AND OLIVE BAGUETTE

INGREDIENTS

Group 1

Ingredient

Wheat flour

Fermdor Active Durum

Salt

Water

KG

4.000

0.160

0.080

2.320

Total Weight: 6.560

Group 2

Ingredient

Feta (As desired)

Olives (As desired)

KG

0.400

0.400

Total Weight: 0.800

METHOD

1. Place all ingredients into mixing bowl. (Except inclusions).
2. Mix for 2 minutes on slow speed and 8 minutes on fast speed.
3. Add in the Inclusions on the last 2 minutes of mixing.
4. Bulk ferment dough for 10 minutes.
5. Scale heads of dough at 450g, mould round and rest for 5 minutes.
6. Mould dough into desired shape and dust with flour.

7. Prove for \pm 40 minutes at 40°C and 70°C relative humidity.
8. Place into a pre-heated oven, heated to 240°C, steam the product well then drop the temperature to 220°C, bake for \pm 25 minutes opening the damper on the last 10 minutes.