

CRUSTY FARMHOUSE



Ingredients	Grams
White Bread Flour	287
Water	169
Yeast	10
Salt	5
Skimmed Milk Powder	8
White Vegetable Fat	8
Caster Sugar	4
Total	491

Yield	1 Loaf
Scaling Weight	480g
Dough Temperature	27°C
Processing Details	40 minutes Bulk Fermentation – Knock Back After 25 Minutes
Mixing Times	2 Minutes Speed 1, 6 Minutes Speed 2 – By Hand 25 Minutes
Shape	Rectangle Shape
Tins/Trays	Rectangle Bread Tin
Prebake Finish	Dust with flour and decorate with 6 cuts
Proving Details	25 – 35 minutes or until double in size
Total Baking Time	30 - 35 minutes
Steam	Yes
Baking Temperature	225°C
Post bake Finish	N/A
Packaging Details	Individual
Packaging Material	Perforated wrap
Shelf Life	Day of manufacture plus 2 days
Freezing	Freeze for up to 3 months