

HOW TO MAKE

Sesame Semolina Bread

MADE WITH

Bella Italia Base

ITEM NUMBER

#40215

DESCRIPTION

Classic Italian specialty bread with distinctive golden crust, and nutty flavor

RECIPE

DOUGH

| | |
|-------------------|------|
| White Flour | 75% |
| Semolina Flour | 25% |
| Bella Italia Base | 10% |
| Fresh Yeast | 3% |
| Sesame Seeds | 15% |
| Water | 65% |
| Total | 193% |



DIRECTIONS

- Mix on 1st speed until all ingredients are incorporated 4-5 minutes.
- Mix on 2nd speed until full gluten development 6-8 minutes. Desired dough temperature is 75-78°F.
- Rest dough for 15 minutes.
- Divide and pre-shape at desired weight.
- Bench rest for 15 minutes.
- Final shape as desired.
- Roll shaped loaves in sesame seeds.
- Final proof 45-60 minutes.
- Bake at 420°F with steam until internal temperature reaches 205°F and a crisp crust has developed.

