

APPLICATION SHEET

How to Make:

RAISIN AND WALNUT SOURDOUGH



Made With: **Pane Toscano**

Item: **#20023**

Description: Versatile artisan bread base makes delicious raisin and walnut bread perfect for boules, batards, or dinner rolls

Dough:

White Flour	80%
Dark Rye Flour	10%
Coarse Whole Wheat Flour ...	10%
Water	± 65%
Pane Toscano	4%
Fresh Yeast	2%
Salt	2.25%
Golden and Dark Raisins	20%
Chopped Walnuts	10%
Sugar (Optional)	2%

Total..... ± 205.25%

Directions:

1. Add all ingredients but inclusions and mix on low speed for 2 minutes
2. Once incorporated, mix on high speed for 10 - 12 minutes. DDT 78° - 80°F
3. Gently fold in or jog inclusions into the dough until homogenous
4. Scale dough to desired size and pre-shape. Recommended scale weight: 20 oz. for batards, 24 oz. boules, 2.25 oz for dinner rolls
5. Rest for 10 - 15 minutes
6. Final shape as desired
7. Retard dough overnight for maximum flavor and crust development
8. Proof dough at 95°F and 90% RH for 1 hour or until fully proofed
9. Score and bake at 425°F with heavy steam until internal temp is 205°F

For more information, email info@breadpartners.com

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