

PULLMAN BREAD

SAVOURY LEAVENED PRODUCTS

DIFFICULTY LEVEL B B B





DOUGH

INGREDIENTS		PREPARATION
TYPE 00 WHITE FLOUR - (300-320W)	g 10.000	Knead all the ingredients for about 15 minutes (spiral kneading machine), until the dough is
WATER - AT 5-10°C	g 4.000	smooth.
	g 500	Anyway, keep on kneading until the dough is well elastic.
CASTER SUGAR	g 200	Make sure that the temperature of the dough at the end of the kneading is 26-27°C.
FULL-FAT MILK POWDER	g 300	Roll the dough into a cylindrical shape with a rolling bread machine, then divide the dough into
SALT	g 200	1200g portions.
FRESH YEAST	g 200	Create some plaits by plating two pieces of dough, then place them into greased pans for
LEVAIN'OR	g 200	pullman bread.
VIS	g 100	Press the dough well into the pans and transfer in the proofer room at 28-30°C, with relative
		Tress the dought well into the pans and transier in the problet room at 20-50-0, with relative
		humidity of the 70% approximately.

FINAL COMPOSITION

When the dough has almost risen to the edge of the pan, cover it with its lid and wait for the dough to come to touch it.

Now, bake at 210-220°C for about 55 minutes.

