



POTATO BREAD (PAT-DOR EASY)

SAVOURY LEAVENED PRODUCTS

DIFFICULTY LEVEL



DOUGH

INGREDIENTS

PAT-DOR EASY	g 10.000
WATER	g 6.000-6.300
FRESH YEAST	g 400
OLIVE OIL	g 400

PREPARATION

Knead all the ingredients for about 15 minutes (spiral kneading machine), until the dough is smooth.

Anyway, keep on kneading until the dough is well elastic.

Make sure that the temperature of the dough at the end of the kneading is 26-27°C.

Let the dough rest for 15-20 minutes at 22-24°C, then divide the dough into portions (from 70g up 300g each).

Roll the portions of dough up tight into loaves, either round or long shaped, and move them onto boards that were previously covered with floured cloths.

Transfer in the proofer room at 28-30°C, with relative humidity of the 70-80%, for about 40-50 minutes.

FINAL COMPOSITION

Bake the 70g loaves for 20 minutes and the 300g loaves for 40 minutes, both at 220°C.

It is advisable to open the valve towards the end of the baking so as to allow bread to dry out well.

AMBASSADOR'S TIPS

Due to the high content of dried potato (devoid of gluten), pay special attention not to break the gluten structure.