



## TUSCAN BREAD (NATUR ACTIV)

TRADITIONAL NATURALLY LEAVENED BREAD ("PANE SCIOCCO") FROM TUSCANY AND CENTRAL ITALY

DIFFICULTY LEVEL



### FIRST DOUGH (BIGA)

#### INGREDIENTS

FLOUR - (280-300W)	g 5.000
WATER	g 2.500
NATUR ACTIV	g 300

#### PREPARATION

Knead flour and NATUR ACTIV with 2/3 of the dose of water for a few minutes in a kneading machine (better if you use a plunging arm kneading machine or a spiral one).  
Then, pour the remaining water in 2-3 times and make sure that all the water is absorbed.  
Keep on kneading until the dough is smooth and elastic (consider that the kneading time is about 10 minutes in spiral kneading machine, while the use of a plunging arm kneading machine requires a longer kneading time).  
Let the dough rise for 12-13 hours at 24-26°C or, as an alternative, for 14-16 hours at 20-22°C.  
During the rising time, the dough shall quadruple its initial volume.

### SECOND DOUGH

#### INGREDIENTS

FIRST DOUGH	g 7.800
FLOUR - (240-250W)	g 5.000
WATER	g 3.400-3.500
SALT	g 50
YORK EVOLUTION	g 100

#### PREPARATION

Knead the first dough with flour, salt, YORK EVOLUTION and half dose of water for a few minutes.  
Gradually pour the remaining water in 2-3 times, until fully absorbed.  
Keep on kneading until the dough is smooth and elastic (consider that the kneading time is about 10 minutes in spiral kneading machine and that the temperature of the dough at the end of the kneading shall be about 26-27°C).  
Let the dough rest in the proofer room for 60-70 minutes at 28-30°C with relative humidity of the

70-80% (RESTING TIME).

#### **FINAL COMPOSITION**

Remove the dough from the proofer room and overturn it onto a well floured work surface, then flour the top of the dough too.

Divide the dough into portions (800g each).

Shape each portion into a four-cornered loaf or into a long loaf, then transfer them onto a well flour board.

Cover the loaves with a cloth and let them rise in the proofer room at 28-30°C, with relative humidity of the 70-80%, for 90 minutes at least.

At the end of the rising time, carefully move them onto a baking tray and bake at about 220-230°C with steam, for 20-25 minutes (depending on the scale).