



PAN DEL BORGO BREAD

SAVOURY LEAVENED PRODUCT

DIFFICULTY LEVEL



DOUGH

INGREDIENTS

PAN DEL BORGO	Kg 10
WATER	g 5500-5700
FRESH YEAST	g 350
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 5-10 minutes at 22-24°C, then portion it out.

Roll the portions of dough up tight into long thin loaves.

Let the loaves rest for another 10 minutes, then use a stamp to imprint a decorative motif onto their surface.

Transfer in the proofer room at 28-30°C, with relative humidity of the 70-80%, for about 50-60 minutes.

If you want to provide your bread with an homemade look, let it rise onto well floured board instead.

FINAL COMPOSITION

Bake at 220-230°C for about 20 minutes (anyway the baking time depends on the weight of the loaves).

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