

## Hefty Hans “La Tartine” using SMOKEY ONION

**Dough:**

Strong baker’s flour	10.000 kg	100 %	22 lb	0 oz
SMOKEY ONION	5.000 kg	50 %	11 lb	0 oz
Fresh yeast	0.450 kg	4.5 %	1 lb	0 oz
Water, approx.	9.800 kg	98 %	21 lb	9.5 oz
<b>Total weight</b>	<b>25.250 kg</b>		<b>55 lb</b>	<b>9.5 oz</b>

Mixing time: 3 minutes slow + 6 – 8 minutes fast (spiral mixer)

Dough temperature: 26° C – 28° C (79° F – 82° F)

Bulk fermentation time: 30 minutes

Scaling weight: 2.100 kg (4 lb 10 oz)/36 pieces

Intermediate proof: 10 minutes

Processing: long-shaped

Final proof: approx. 60 minutes

Baking temperature: 240° C (464° F), dropping to 200° C (390° F), giving steam

Baking time: 15 – 18 minutes

Instructions for use: After the intermediate proof, divide the heads and mold round. Subsequently, shape the dough pieces long, place on trays and allow to proof. At full proof, load the dough pieces, giving steam, and bake until light coloured.

**Smoked ham-Heavy sour cream batter:**

Heavy sour cream	10.000 kg	22 lb 0 oz
Smoked ham, diced	5.500 kg	12 lb 2 oz
Cheddar, grated	5.500 kg	12 lb 2 oz
Gherkins, diced	2.000 kg	4 lb 6.5 oz
Roasted onions	1.500 kg	3 lb 5 oz
Sweet mustard	0.875 kg	1 lb 15 oz
Salt	0.100 kg	0 lb 3.5 oz
<b>Total weight</b>	<b>25.475 kg</b>	<b>56 lb 2 oz</b>

**Instructions for use:**

Mix all the ingredients homogeneously. Freeze the baked products after a short cooling phase and wrap in polythene bags for longer storage. Immediately before baking, thaw the baked products, halve and spread with approx. 0.800 kg (1 lb 12 oz) of the smoked ham-heavy sour cream batter. Subsequently, complete baking at approx. 220° C (428° F) for 10 – 12 minutes until the upper surface is golden yellow.

**General remark:**

Eat the baked products warm, if possible.

