

Bread using SMOKEY ONION

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.	9.300 kg	93 %	20 lb	8 oz
Total weight	24.750 kg		54 lb	8 oz

- 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: 0.540 kg (1 lb 3 oz)
- Intermediate proof: 10 minutes
- Processing: as desired
- Final proof: approx. 60 minutes
- Baking temperature: 230° C (445° F), dropping to 200° C (390° F), giving steam
- Baking time: 30 – 35 minutes

