

## Bread using SMOKEY ONION



Strong baker's flour	10.000 kg	100 %
SMOKEY ONION	5.000 kg	50 %
Fresh yeast	0.450 kg	4.5 %
<u>Water, approx.</u>	<u>9.300 kg</u>	<u>93 %</u>
Total weight	24.750 kg	

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
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