



RUSTIC BREAD (Panrustico)

SPECIAL BREAD

DIFFICULTY LEVEL



DOUGH

INGREDIENTS

PANRUSTICO	g 10.000
WATER	g 5000-5.500
FRESH YEAST	g 300

PREPARATION

Knead all the ingredients for about 15 minutes (spiral kneading machine), until the dough is smooth and elastic.

Make sure that the temperature of the dough at the end of the kneading is 24-26°C.

Let the dough rest for 15-30 minutes at 22-24°C

Portion it into the desired size (70-500g).

Roll the portions of dough up tight into the desired shape.

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

FINAL COMPOSITION

Bake at 220-230 °C with initial steam: 20 minutes for 70g and 50 minutes for 500g.

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

AMBASSADOR'S TIPS

Per ottenere una alveolatura più grande è possibile aumentare il dosaggio dell'acqua fino a 6 kg sulla dose riportata in ricetta.