

# Olive Bread

Pan Doro	50 g
Olives Plus	5 g
Water 65F (+/-)	30 g
Compressed Yeast	1 g
Total	86 g

## Method of use:

Mix all Ingredients

using a Spiral Mixer

3-4 minutes in Low Speed, then 10-12 minutes in High Speed.

Or Mix all Ingredients

using a 4 Speed Mixer

Breads & Rolls: 2 minutes in 2nd Speed, then 10-12 minutes in 3rd Speed.

Bagels: 12-14 minutes in 2nd Speed.

Dough Temperature 76°-78°F.

Scale Breads: 18 oz. for a 1 lb. loaf. Rolls: 4 lbs. per press. Club Rolls: 6 oz. Baguettes: 14 oz.

Rest Breads & Rolls: 20 minutes. Bagels: Place on boards with corn meal.

Make-Up Breads: Italian bread style. Rolls: As usual. Baguettes: Long, dust with flour.

Proof Breads & Rolls: 40 minutes. Bagels: 30 minutes, refrigerate overnight or boil/steam directly.

Bake Breads: 400°F for 35 minutes. Rolls: 400°F for 15-18 minutes. Bagels: 450°F for 15-17 minutes



*Bake the best with something good!*



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