

Feta - Arugula Bread

Dough

BAGUETTE PREMIUM 10	1.000 g
Wheat flour	7.000 g
Semolina	2.000 g
Yeast, fresh	150 g
Olive oil	500 g
Water, cold	6.300 g
Total Dough	16.950 g

to incorporate

Feta cheese, cubes	3.000 g
Chili, crushed	5 g
Arugula	600 g
Basil, fresh	30 g
Total to incorporate	3.635 g

Topping

Semolina	200 g
Potato Flakes	150 g
Total Topping	350 g

Method of use:

Method:

Mix a smooth and silky dough from the main ingredients. Add the feta cheese, herbs and spices -all chopped- at the end. Adapt the amount of chilies depending on the spice level.

Mixing time: 3 minutes slow + 6 minutes fast

Dough temperature: 24° C

Dough resting time: 60 minutes

Scaling weight: 500g

Scale dough pieces and shape round or slightly long very gently. Then moisten the surface and roll in topping. Place the dough on fabric, cover and prove.



Proving time: 60-90 minutes at room temperature.

After proving, cut the breads -if desired- and bake with a little steam.

Baking temperature: 230°C falling to 210°C

Baking time: 40 minutes

Bake the best with something good!

