

Mediterranean Bordelaise



Ingredients

Mediterranean Bordelaise

Flour T65	50%	5000g
Vitason Méditerranée 50%	50%	5000g
Fresh Yeast	2%	200g
Water approx.	63%	6300g

Working Method

Kneading	Knead all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 2250 grams (30 pieces) and rounding
Dough rest	Approx. 20 minutes
Intermediar proof	Divide and round up. Give the dough pieces a proof of about 45 minutes between blankets on bakery temperature
Method	Take a round cake form (diameter: 26 cm above / 23 cm under) and put in the middle a ring with a diameter of 10 cm. Cover it with a clean blanket and sprinkle it with rye flour (or use special proofing baskets for Pain Bordelaise)
Moulding	For one loaf, you need eight dough pieces. Roll 1 dough piece into a thin piece (1,5 mm) and place it on the blanket on the ring in the middle of the cake form. Lubricate the edge of the slice with oil, and grease the part that hangs on the side of the ring with water. Round again the other seven dough pieces very slightly and spread evenly around, to superimpose the ring with closure upside. Next, incise the slice which is situated over the ring in dots, so that in the center of each dough piece a tip of the slice can be folded over the ring
Final proof	Approx. 40 minutes
Method	Carefully turn over the proofed dough pieces on with rice flour prepared inserters or baking sheets. Carefully remove the rings and blankets
Baking	Insert at 230°C and bake approx. 25 minutes at 220°C



For more information please contact
Sonneveld: +31 (0)78 644 25 25 or send an
e-mail to info@sonneveld.com. Our specialists
are glad to assist you.

Bakery Ingredients

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