

P19 | BREAD WITH TOMATOES (mixed leavening)

INGREDIENTS

Refreshed liquid sourdough starter	200 g
Brewer's yeast	10 g
"Primamacina" Flour for rustic bread	1000 g
Salt	22 g
Water	800 g
Dehydrated cherry tomatoes	100 g



**INFIBRA
PRIMAMACINA PANE RUSTICO**

DIRECTIONS:

Place the flour, yeast, and first portion of water in the mixing bowl. Start mixing at low speed.

Add a second portion of water during mixing. When the dough begins developing gluten, add the salt and remaining water, then switch to medium speed.

Complete mixing until the dough reaches full hydration. Add sun-dried tomatoes and mix just until incorporated.

Close the dough at about 24°C. Perform folds and then let the dough bulk ferment in a covered container at 25°C for 2.5 hours.

Turn the dough onto a floured surface and divide into portions.

Pre-shape lightly into rounds, rest for 10 minutes, then perform final shaping.

Place the loaves in floured proofing baskets, cover, and refrigerate at 4°C for ~12 hours.

Remove from fridge and let sit at room temperature for 30 minutes, transfer to a peel/loading conveyor, dust with flour, score, and bake with initial steam.

Bake at 210°C for ~45 minutes, for 600g loaves, opening the oven vent during the final minutes.