

P89| RUSTIC BREAD WITH LIEVÌ PANE

INGREDIENTS FOR DOUGH

Primamacina flour pane rustico	3000 g
LIEVÌ PANE	300 g
Water	2000 g
Oil	130 g
Salt	60 g
Brewer's yeast	80 g



**INFIBRA PRIMAMACINA
PANE RUSTICO**



**INFIBRA I LIEVÌ PANE
LIEVITO DI MADRE
CON GERME
DI GRANO TOSTATO**

PROCEDURE

Knead Primamacina flour, LIEVÌ PANE, the oil and 1800 g of water into a smooth, homogeneous dough.

Increase the speed and add the salt and the remaining water.

Let it rest in bulk for 60 minutes. Break and shape, then let rest for 20 minutes (600g loaves).

Shape into a loaf and leave to rise for 60-90 minutes.

Bake at 230 degrees.