

P90 | BREAD LOAF WITH LIEVÌ PANE

INGREDIENTS FOR BIGA

Infibra flour tipo 2 W 380	1500 g
Water	825 g
Fresh brewer's yeast	12 g

Leave to rise at 18 degrees for 18 hours



INFIBRA TIPO 2 W 380

INGREDIENTS FOR DOUGH

Biga	
Infibra flour tipo 2 W 300	1500 g
LIEVÌ PANE	300 g
Water	1485 g
Salt	60 g



**INFIBRA TIPO 2
W 300**



INFIBRA LIEVÌ PANE

PROCEDURE

Knead biga, Infibra flour type 2 W 300, LIEVÌ PANE and 60% of the recipe water into a smooth, homogeneous dough.

Increase the speed, add the salt and the remaining water in several steps. Let it rest for 40 minutes.

Break up and form into 600 g loaves, let it rest for 20 minutes.
Shape and leave to rise for 45/60 minutes.

Bake at 230 degrees for 20 minutes with initial steam.

Reduce to 200 degrees, open the valves and continue baking for another 30 minutes, opening the valve at the end.