



**BAKED GOODS  
FROM REGION  
TO REGION**

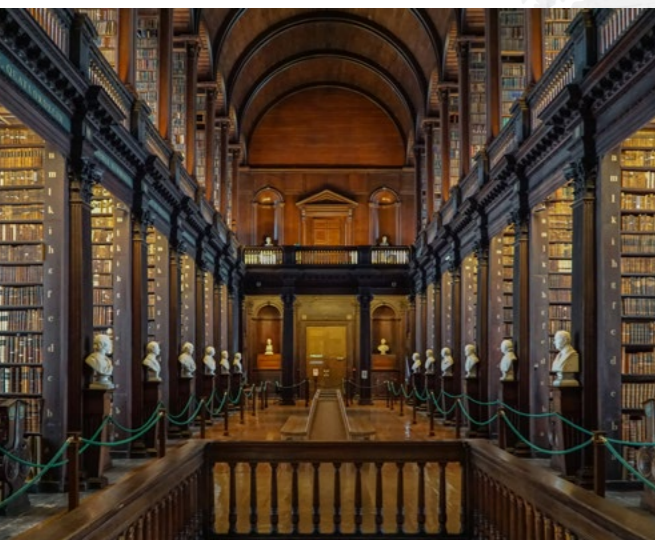
## Traditional Dublin Batch Loaf

For our next destination in the month of February, we are crossing the Irish Sea to get to Ireland. We start in Dublin, where the Dublin Batch Loaf is well known. It gets its name from the way it's baked in large batches, either in a coffin tray or on a draw plate. You can recognize the bread by its thick dark crust top and its bottom with an amazingly soft floury crumb. It makes for a great sandwich carrier and is typically eaten for lunch. Our version is made using FERTIG SOUR and VOLTEX.

## DUBLIN

Obviously, Dublin, being the capital of Ireland, is famous for many things. One of them, besides various other sights and places, is its songs and stories. The city was home to several world famous writers, poets and playwrights. However, the most important piece of literature is probably "The Book of Kells", housed in the Old Library at Trinity College. This library is Ireland's largest and most impressive one. "The Book of Kells" is an illuminated manuscript, written in Latin and crafted by the Celtic monks. It stems from the medieval period and contains the four Gospels of the New Testament.

DUBLIN



### Traditional Dublin Batch Loaf

using FERTIG SOUR and VOLTEX

Wheat flour	10.000 kg
FERTIG SOUR	0.500 kg
VOLTEX	0.100 kg
Salt	0.180 kg
Yeast	0.250 kg
Water, approx.	5.300 kg
<b>Total weight</b>	<b>16.330 kg</b>

Mixing time:	2 + 10 minutes, spiral mixer
Dough temperature:	25 - 27° C
Bulk fermentation time:	10 minutes
Scaling weight:	0.450 kg
Intermediate proof:	10 minutes

**Instructions for use:**  
After the bulk fermentation time, scale the dough, mould round and place in a coffin tray (4 x 6 pieces). Allow to prove dry. Subsequently, dust with rice flour, dock slightly and bake in a deck oven.

Final proof:	50 - 70 minutes at dry prove, depending on the room temperature, covered if possible
Baking temperature:	230° C
Baking time:	50 - 60 minutes, open the damper after 10 minutes

**General hint:**  
Do not over prove. Use a sieve for dusting with rice flour (do not over dust). Dock carefully. After baking, allow to rest for 15 - 20 minutes. Subsequently, remove from the coffin tray to prevent from sweating.

