

Pain de Campagne

using PASTA ACIDA K, NATURAL and NATURIN

Sponge:

Wheat flour	3.000 kg
Yeast	0.005 kg
Water, approx.	1.800 kg
Total weight	4.805 kg

Mixing time:	4 + 2 minutes
Dough temperature:	24° C
Standing time:	overnight at room temperature

Dough:

Sponge	4.805 kg
Wheat flour	5.000 kg
Rye flour, dark	2.000 kg
PASTA ACIDA K	0.400 kg
NATURAL	0.150 kg
NATURIN	0.150 kg
Salt	0.220 kg
Yeast	0.150 kg
Water	5.400 kg
Total weight	18.275 kg

Mixing time:	6 + 2 minutes, spiral mixer
Dough temperature	26 – 27° C
Bulk fermentation time:	45 minutes
Scaling weight:	1.250 – 2.250 kg
Intermediate proof:	15 minutes
Instructions for use:	After the intermediate proof, place the dough on dusted setters or plates and mould long or round. Dust the surface with wheat flour, put the dough pieces with the seam downwards on setters, cut the bread diamond-shaped and allow to prove. After final proof, bake giving less steam.
Final proof:	60 – 80 minutes or at 5° C overnight
Baking temperature:	240° C, dropping to 220° C, giving less steam
Baking time:	60 – 90 minutes
General hint:	Make sure to bake a good crust.