

Altamura bread

Cuisine: **Indian**
Food category: **Other**




Author: **Jaroslav Mikoška**


Company: **Retigo**





Program steps


1


 Combination


 30 %

 Termination by time

 00:30 hh:mm

 220 °C

 50 %



Ingredients - number of portions - 1		
Name	Value	Unit
fine durum wheat flour	600	g
water	400	ml
sourdough flour	120	g
salt	15	g

Nutrition and allergens	
Allergens: 1	
Minerals:	
Vitamins:	
Nutritional value of one portion	Value
Energy	2577.6 kJ
Carbohydrate	500.4 g
Fat	8.2 g
Protein	85.4 g
Water	0 g

Directions

1. Combine the sourdough with the flour and allow to rest for 30 minutes.

2. Make a well in the centre of the dough and gradually add the water while kneading.

3. Fold in the salt and keep kneading for about 30 minutes.

4. Allow to rise for 3 hours.

5. Knead again and allow to rest for 10 minutes.

6. Roll out the dough and roll back into the shape of a loaf.

7. Dust with flour and with an office knife slit out diagonal cuts on the top part of the loaf.

8. Dust again and allow to rest for a further 30 minutes.

9. Set the oven on combi (slow fan speed) at 220°C.

10. Bake for 30 minutes.

Recommended accessories



Aluminium baking sheet perforated