

Chilli Bread

A Multicereal bread with fresh red Chillies and Olive oil

Ingredients	%	Batch Weight
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Combicorn	60	0.180 kg
Water	40	0.120 kg

Mix together and rest for 20 – 30 minutes



Ingredients for Main Dough	%	Batch Weight
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Wheat Flour	100	1.500 kg
Soak Dough	20	0.300 kg
Vx-2T	1	0.015 kg
Sugar	3	0.045 kg
Dry Yeast	1	0.015 kg
Salt	2	0.030 kg
Water	80	1.200 kg
Olive Oil	3	0.045 kg
Chillies	10	0.150 kg

Preparation Instructions

1. Place all ingredients, except the chillies into a mixer and mix on slow speed for 3 minutes and then 12 + minutes on fast
2. Slowly add the chillies into the dough and mix until even distributed
3. Dough Temperature 26 – 28 °C
4. Once the dough is fully developed, place it into a lightly oiled container and cover with plastic. Rest for 90 minutes
5. Turn the dough out onto a floured surface and scale into 350g dough pieces Very gently loosely mould the dough pieces into a round shape
6. Give a rest of 10 – 15 minutes. Cover the dough to prevent skinning
7. Take each dough piece and gently mould into a round ball shape
8. Proof for 20 – 30 minutes. The dough pieces should be approximately 90% proofed
9. Remove from the proofer
10. Dust the top with flour (see photo)
11. Place into a preheated oven set at 240 °C with steam
12. Bake for a total of 30 minutes reducing the heat to 210 °C after 10 minutes of baking

Variations & Serving