

Couronne de Campagne

This is a classical French crown shape loaf, full of flavour from the rye flavour. Loaves baked in the crown shape have been popular for centuries, probably because the shape made the loaves easy to carry on long poles or on the out stretched arm.

Ingredients	%	Batch Weight
Wheat Flour	60	1.200 kg
Roggenfix	40	0.800 kg
VX2-T Improver	1	0.020 kg
Fresh Yeast	1	0.020 kg
Meisterback Margarine	7	0.140 kg
Water (variable)	60	1.200 kg
Salt	2	0.040 kg



Preparation Instructions

1. Place all ingredients into a mixer and mix on slow speed for 3 minutes and then 5 + minutes on fast Note: take care as the dough contain Rye flour and over mixing will result in an sticky dough. Dough Temperature 26 – 28°C
2. Once the dough is fully developed, place it into a lightly oiled container and cover with plastic. Rest for 25 minutes
3. Turn the dough out onto a floured surface and scale into 350g dough pieces. Very gently loosely mould the dough pieces into an oblong shape, being careful not to knock too much gas out of the dough
4. Give a rest of 10 – 15 minutes. Cover the dough to prevent skinning
5. Take each dough piece and gently mould it out to 40 cm in length, join the two ends together to create a ring shape. Place onto a prepared baking tray (3 per tray)
6. Dust lightly with wheat flour
7. Proof for 40 – 50 minutes. The dough pieces should be approximately 90% proofed
8. Remove from the proofer and if required lightly dust with wheat flour again
9. Cut 4 cuts on the top surface of the dough piece (see photo)

Baking Instructions

1. Place into a preheated oven set at 230° C with steam
2. Open the oven vent after 1.5 – 2 minutes of baking to release the steam
3. Bake for a total of 30 minutes reducing the heat to 210° C after 20 minutes of baking