



# VENERE BREAD

SPECIAL BREAD

**DIFFICULTY LEVEL**



## DOUGH

### INGREDIENTS

PANE VENERE	g 10.000
FRESH YEAST	g 300
WATER	g 5.500-6.000

### PREPARATION

In a spiral kneading machine, knead all the ingredients with 2/3 of the dose of water for a few minutes, then, pour the remaining water in more than once and make sure that all the water is absorbed. Consider that the kneading time is about 15 minutes. Make sure that the temperature of the dough at the end of the kneading is 26-27°C. Let the dough rest for about 15-20 minutes at 25°C, then divide the dough into 250g portions.

Roll each portion of dough up into a long shape and let rest for another 10 minutes approximately.

Give each portion the typical shape of a baguette loaf, with thin ends.

Turn them upside down onto floured cloths and transfer into the proofer room for 50-60 minutes at 28-30°C, with relative humidity of the 80%.

### FINAL COMPOSITION

Bake for about 25 minutes at 220-230°C, with steam at the beginning.

Open the valve 5 minutes before the end of the baking.