



Spring Norcia – Tin Bread

Ingredients

White Flour	100%	16.000kg
Water	60%	9.600kg
Salt	1.5%	0.240kg
Yeast	3%	0.480kg
Improver	1%	0.160kg
Spring Norcia	2.5%	0.400kg

Recipe

Mix on spiral mixer for 2 minutes first speed, 5 minutes second speed, or until dough is developed.

Scale off as required to produce normal tin loaves, and rest under cover for 5 minutes.

Mould and place into prepared tins. Prove for approximately 60 minutes.

Oven temperature 230*c - 240*c.

Bake in oven with steam for approx 30 minutes. Pull damper halfway through baking.



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Best served
warm with melted
butter on top

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