

Smoked almond sourdough bread

Description

Wheat and buckwheat sourdough bread with smoked almonds



Yield

41 pieces of 450 g



Scheduling

Preparation: 60 minutes

Proofing: 26–31 hours

Baking time: 45–50 minutes/235°C dropping



Nutritional values (100 g or 100 ml)

energy: 1'113 kJ/266 kcal;

fat: 4.1 g, of which saturated 0.4 g;

carbohydrates: 44 g, of which sugars 1 g;

protein: 11 g; salt 1.4 g

Ingredients

Levain (1'430 g)

410 g	wheat flour 400
510 g	water (26°C)
510 g	basic wheat leaven, matured

Main dough: Smoked almond bread dough (20'945 g)

5'480 g	wheat flour 720
1'710 g	whole wheat flour
1'370 g	buckwheat flour
5'810 g	water
4'275 g	starter dough
250 g	table salt
2'050 g	smoked almonds, roughly chopped

Starter dough (4'275 g)

1'425 g	wheat flour 720
1'425 g	water
1'425 g	levain (about 5°C cold)

Additional ingredients (820 g)

205 g	rye meal, fine (for sprinkling the baskets)
615 g	wheat flour 720 (for processing and dusting)

Production

1

Levain

Mix the water with the mature sourdough. Add the wheat flour and mix to a homogeneous mass. Pour the mixture into a tall container. Proofing: Cover and leave to rest at room temperature for 60–120 minutes, then store in the refrigerator.

2

Starter dough

Blend all ingredients in a mixer until smooth and lump-free. Target dough temperature: approx. 28°C. Pour the starter dough into a tall container. Leave to mature in the proofer at 30°C for about 3 hours until the volume has increased by 1.5 times. Repeat the refreshing process immediately afterwards. Then store the starter dough overnight in the refrigerator at 5°C. Important note: On the day of dough production, refresh the starter dough again and leave to proof at 30°C for about 3 hours until it has risen by a factor of 1.5. Then use it directly for making the main dough.

3

Main dough: Smoked almond bread dough

Mix all types of flour, water and starter dough until homogeneous. Add the salt towards the end of the mixing time and knead the dough gently. Roughly chop the smoked almonds and only work them in briefly at the end. Leave the dough to rest in the proofer at 30°C for 90–120 minutes. Stretch and fold once halfway through the dough rest.

4

Preparing proofing baskets

Line the oblong proofing baskets with nets. Sprinkle the inside with fine rye meal. Dust the baskets with a little wheat flour 720.

5

Processing

Weigh out 510 g pieces of dough. Shape into rounds, then form into tight oblong shapes. Place them in the prepared proofing baskets with the seam side up.

6

Piece proofing

Leave to proof in the proofer at 30°C for 90–120 minutes until the dough reaches just below the rim of the basket. Then leave to stabilize in the refrigerator at 5°C for about 45–60 minutes. Cover with plastic if necessary to prevent the surface from drying out.

7

Baking preparation and baking

Turn the stabilized dough pieces from the refrigerator onto the loading device. Lightly dust the surface with wheat flour 720. Make two parallel longitudinal cuts with a sharp knife. Bake in a hot oven with plenty of steam. After half the baking time, bake until crispy with the vent slightly open.