Crusty sourdough

NZBK-039 · Breads Buns And Scones · 2 loaves

INGREDIENTS

730 g bread flour

100 g wholemeal flour

575 mL water

200 g active wheat starter at equal flour and water by weight

18 g salt



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Mix, rest 25 min and work in salt.
2. Stretch and fold 3 times in the first 90 min.
3. Bulk until visibly aerated and expanded, then divide, shape and proof in baskets.
4. Score and bake covered at 235°C for 23 min and uncovered at 215°C for 20–25 min.

ALLERGEN CHECK

Wheat

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-039-crusty-sourdough