

Friesische Herdstuten

The unique taste of Vollsauer add a new taste to a wheat bread. This is a soft, dense full of flavour Bread! Bake on the bottom plate of the oven.

Ingredients	%	Batch Weight
Wheat Flour	90	0.900 kg
Ulmer Vollsauer	10	0.100 kg
Dried Yeast	1	0.020 kg
Salt	2	0.040 kg
Vx2 – T	1,5	0.015 kg
Schmalz (Pork Fat)	2,5	0.025 kg
Water	60	0.600 kg



Preparations Instructions

- Place all ingredients into a mixer and mix on slow speed for 3 minutes and then 5 + minutes on fast
- Dough temperature 26 – 27°C
- Once the dough is fully developed, place it into a lightly oiled container and cover with plastic. Rest for 20 – 35 minutes
- Turn the dough out onto a floured surface and scale into 500 g dough pieces. Very gently loosely mould the dough pieces into a round shape
- Give a rest of 10 – 15 minutes. Cover the dough to prevent skinning
- Take each dough piece and gently mould into a oblong shape
- Proof at for 40 – 45 minutes. The dough pieces should be approximately 90% proofed
- Remove from the proofer

Baking Instructions

- Cut the top lengths wise and dust the surface of the dough piece with Flour (see photo)
- Grease the sides of the bread
- Place the dough pieces on the oven plate next to each other with a tinny gape that the bake together
- Set the oven at 230°C with steam
- Open the oven vent after 1.5 – 2 minutes of baking to release the steam
- Bake with open damper
- Bake for a total of 30 minutes reducing the heat to 210°C after 20 minutes of baking

Variations & Serving Suggestions