

Commercial Recipe:

Sourdough French Bread Mix: Instructions

Ingredients:

Per small batch (gallon) use:

15 lb 6 oz Mix

8 lb 4 oz Water

9 oz Yeast (compressed)*

Per large batch (bag) use:

50 lb Mix

27 lb Water

1 lb 12 oz Yeast (compressed)*

Directions:

1. Mix 2 minutes on low speed, then 8-9 minutes on medium speed.

*If using dry yeast, use manufacturer's suggested usage levels and temperature recommendations

Dough Temperature: 78-82°F.

First Rest Time: 15 minutes; Scale dough at desired weight and round.

Second Rest Time: 15 minutes

Proof Time: 40-60 minutes

Bake Temperature: 380-400°F.



Please Scan QR code for more information.