

O-tentic

# Pugliese bread



## Ingredients

Dough ingredients	g	%
<b>O-tentic Tutto Pugliese</b>	1000	100
Water	750	75

## Working method

### Mixing

Mixing spiral	10 min. 1 <sup>st</sup> speed, 4 min. 2 <sup>nd</sup> speed
Dough temperature	25°C
Bulk fermentation	30 min.
Scale	1000 g dough
Intermediate proof	15 min. ambient temperature

### Make up

Make up	Place onto cloth on tray and place in proofing chamber
Final fermentation	40 min., 28°C, 85% RH

### Decoration before baking

Shape into Altamura shape by folding the top into the centre and the bottom into the centre. Then fold the sides in about 2mm so they are rounded. Fold in half, dust with semolina and cut 3x1 cm on the top half.

### Baking

Oven temperature	240°C down to 220°C
Baking time	45 min. to 1 hour with little steam