



Rustic (Sticks, Crusty Rolls)

Unique! A special blend of 100% flaked whole grains designed to produce Rustic bread when made with Rustic improver. This product is made from specially selected English wheat and processed in a unique way to produce characteristically flavoured loaf.

INGREDIENTS

	kg	g
Rustic flour	16	000
Water approx	11	520
Salt		320
Yeast		550
Rustic improver	1	600
S500 Improver		320

INSTRUCTIONS

MIXING:-

Spiral	2 mins slow , 8 mins fast
Hi speed	2½ /3 mins
Artofex	25 mins

- Final dough temp 27 ° C / 80°F
- Scale as required into sticks/ rolls. Rest for 10 mins. Give a final mould, roll in Flaked Rustic & place on trays or French stick trays.
- Prove at 32 – 35 °C/90 – 95 °F 85% humidity 30 - 35 mins approx. Care should be taken not to overprove or use excessive heat.
- Inject with steam for 15 – 20 secs and bake at 240°C / 460°F for 20 – 30 mins.
- Pull dampers halfway through baking.

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