



Bread and Yeast Compounds - Bread Premixes and Concentrates

**Recipe No:**  
**R143 - R143c**

## **TURKISH BREAD**

USING BAKELS CIABATTA CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Flour	2.500
	BAKELS INSTANT ACTIVE YEAST	0.035
	BAKELS CIABATTA CONCENTRATE	0.250
	Water	1.600
	Honey	0.150
	Olive Oil	0.050

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<b>Total Weight</b>	<b>4.585</b>
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- Method:**
1. No time dough.
  2. Place all ingredients in bowl and mix dough until cleared.
  3. Dough temperature 30°C. Rest dough for 10 minutes.
  4. Scale and mould into 400g rounds.
  5. Pin out too 20mm thick. Prove for 30 minutes and score with scraper.
  6. Prove for a further 10 minutes.
  7. Bake at 220°C for approximately 18 minutes.

**Notes:** If using Compressed Yeast, use 150g (6oz) in above recipe.  
The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.