

Heritage Day



Sourdough pull-apart
sharing breads

 chipkins
puratos
Food Innovation for Good

Sweet Braai Bread



INGREDIENTS

O-Tentic Durum	0.040 g
White Flour	1.000 g
Salt	0.014 g
Water	0.650 g
Bake-in sauce	
Ambiente Non Dairy Topping	0.500 g
Brown Sugar	0.150 g
Topping	
Brown Sugar	0.050 g
Total Dough Weight	1.704 g
Yeild	5.3
Scale	0.320 g

METHOD

1. Place all the ingredients into mixing bowl.
2. Mix for 6 minutes on slow speed and 4 minutes on fast speed. Dough temperature should be $\pm 26 - 28^{\circ}\text{C}$.
3. Bulk ferment the dough for 30 minutes.
4. Scale dough heads at 1.200 kg, mould round and rest for 10 minutes. **N.B. Please cover dough that is not being worked off with a plastic dough cover. If dough is not covered a skin will form which will result in a undesirable looking product.**
5. Place dough head into bun divider to divide into 30 equal pieces.
6. Place 8 dough pieces into a 7 inch ring, fitted with a 7 inch paper cup.
7. Place into the prover set at 75% humidity and 40°C and proof for 45 minutes.
8. Mix the **Ambiente Topping** and the Brown sugar together using a spoon to make the 'bake-in sauce'.
9. Pour the 'bake-in sauce' over the proofed dough pieces, 120 g per ring, then sprinkle the dough with brown sugar.
10. Place into a pre-heated oven, heated to 200°C and bake for 25 minutes.

Biltong Bread



INGREDIENTS

O-Tentic Durum	0.060 g
White Flour	1.500 g
Salt	0.021 g
Water	1.050 g
Inclusion	
Grated Biltong	0.180 g
Topping	
Grated Biltong	0.060 g
Grated Cheese	0.660 g
Total Dough Weight	2.811 g
Yield	4.7
Scale	0.600 g

METHOD

1. Place all ingredients into mixing bowl.
2. Mix for 6 minutes on slow speed and 4 minutes on fast, add the grated biltong on the last minute.
3. Bulk ferment the dough for 30 minutes.
4. Scale dough heads at 1.200 kg, mould round and rest for 10 minutes. **N.B. Please cover dough that is not being worked off with a plastic dough cover. If dough is not covered a skin will form which will result in a undesirable looking product.**
5. Place dough head into bun divider to divide into 30 equal pieces.
6. Place 15 dough pieces onto silicon paper, pack them close together in the shape of one big circle.
7. Place into the proofer set at 75% humidity and 40 °C and prove for 50 minutes.
8. Remove from the prover and decorate each loaf with 140 g of cheese and 12 g of grated biltong.
9. Place into a pre-heated oven, heated to 200 °C and bake for 25 minutes.



Steamed Bread


Also known as
“DOMBOLO”

INGREDIENTS

O-Tentic Durum	0.040 g
White Flour	1.000 g
Salt	0.014 g
White Sugar	0.050 g
Water	0.650 g
Total Dough Weight	1.754 g
Yield	5.5
Scale	0.320 g

METHOD

1. Place all ingredients into mixing bowl.
2. Mix for 6 minutes on slow speed and 4 minutes on fast speed. Dough temperature $\pm 26 - 28^{\circ}\text{C}$
3. Bulk ferment the dough for 30 minutes.
4. Scale dough heads at 1.200 kg, mould round and rest for 10 minutes. *N.B. Please cover dough that is not being worked off with a plastic dough cover. If dough is not covered a skin will form which will result in a undesirable looking product.*
5. Place dough head into bun divider to divide into 30 equal pieces.
6. Place 8 dough pieces into a 6 inch sponge tin.
7. Place into the prover set at 75% humidity and 40°C and proof for 45 minutes.
8. Place the 6 inch tin with the proofed dough into a 8 inch sponge tin containing water. Then place another 8 inch tin upside down on top of the other 8 inch tin in order to trap the steam inside once the water starts to steam.
9. Place into a pre-heated oven, heated to 180°C and bake for 35 minutes.



Spicy Ciabatta

INGREDIENTS

O-Tentic Durum	0.080 g
White Flour	2.000 g
Salt	0.032 g
Water	1.500 g
Inclusion	
Jalapenos	0.200 g
Red Pepper	0.100 g
Total Dough Weight	3.912 g
Yield	11.2
Scale	0.350 g

METHOD

1. Place all ingredients into mixing bowl except the salt. Add the salt during the last 4 minutes.
2. Mix for 10 minutes on slow speed and 5 minutes on 2nd speed, then add the sliced jalapenos and red peppers during the last minute.
Dough temperature should be $\pm 26 - 28^{\circ}\text{C}$.
3. Bulk ferment the dough for 1 and a half hours, in a deep plastic container brushed with olive oil.
(You can also leave the dough in the fridge overnight to enhance the flavour a bit more)
4. Remove dough from the container onto a flour or maize dusted table.
5. Cut dough into desired Ciabatta sizes, cut these Ciabatta's horizontally in half and then cut 3 vertical lines in order to have 8 equal pieces. Keep the 8 pieces together in the shape of a Ciabatta and pack them onto a baking tray.
6. Prove for 20 - 25 minutes outside the prover.
7. Place into a pre-heated oven, heated to 250°C , steam well then drop the temperature to 230°C , bake for 35 minutes opening the damper for the last 5 minutes of baking time.

