



Recipe : French Baguette w/Hybrid Starter

Preparing liquid starter (LSD)

| Ingredients | Quantity | Remarks |
|----------------|----------|---------|
| Bread Flour | 60 g | |
| Water | 60 g | |
| Mature Starter | 10 g | |

Method:

1. Mix all ingredients and allow to rest in room temperature for about 1 hour.
2. Transfer to chillier – 12-15C is best for at least 12 hours.

Preparing Poolish Perferment

| Ingredients | Quantity | Remarks |
|---------------|----------|---------|
| Bread Flour | 140 g | |
| Water | 140 g | |
| Instant Yeast | 1 g | |

Method:

1. Combine all ingredients together and let it sit at room temperature for 1 hours before transferring into the fridge for overnight fermentation. For optimum results – 18 hours is best.

Final Dough

| Ingredients | Quantity | Remarks |
|----------------------|----------|---------|
| Bread Flour | 670 g | |
| Semola Flour | 30 g | |
| Water | 430 g | |
| Salt | 16 g | |
| Instant Yeast | 1 g | |
| Diastatic Malt | 2 g | |
| Liquid Starter (LSD) | 120 g | |
| Poolish Preferment | 280g | |
| | | |

Process:

| | |
|-------------------|------------------------------|
| Mixing Method | : Improved |
| Bulk Fermentation | : 90 mins with 2 folds |
| DDT | : 24 -27C |
| Cut/Pre-Shape | : 300g and cylinder |
| Intermediate Rest | : 10-20 minutes |
| Final Shape | : Long baguette |
| Final Proofing | : 45 – 60 minutes |
| Oven Temperature | : 220C |
| Scoring | : 1, 3 or 5 lines |
| Baking | : 18 – 20 minutes with steam |



Recipe : Italian Ciabatta w/Firm Starter

Preparing Firm Starter (FS)

| Ingredients | Quantity | Remarks |
|----------------|----------|---------|
| Bread Flour | 250 g | |
| Water | 150 g | |
| Mature Starter | 25 g | |

Method:

3. Mix all ingredients and allow to rest in room temperature for about 1 hour.
4. Transfer to chillier – 12-15C is best for at least 12 hours.

Final Dough

| Ingredients | Quantity | Remarks |
|-----------------------|--------------|---------|
| Bread Flour | 970 g | |
| Wheat Bran | 30 g | |
| Water | 870 g + 70 g | |
| Salt | 24 g | |
| Instant Yeast | 2 g | |
| Malt Powder | 3 g | |
| Firm Starter (FS) | 400 g | |
| Millet/ Nigella Seeds | 35 g | |
| | | |

Process:

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|-------------------|------------------------------|
| Mixing Method | : Intensive |
| Bulk Fermentation | : 120 mins with 3 folds |
| DDT | : 22 -25C |
| Cut/Pre-Shape | : As per chef instruction |
| Intermediate Rest | : Not necessary |
| Final Shape | : Pillow |
| Final Proofing | : 45 – 60 minutes |
| Oven Temperature | : 230C |
| Scoring | : No scoring |
| Baking | : 18 – 20 minutes with steam |



Recipe : Freshly Milled Spelt w/ Toasted Seeds

Preparing Spelt Starter

| Ingredients | Quantity | Remarks |
|----------------------|----------|---------|
| Bread Flour | 100 g | |
| Freshly Milled Spelt | 105 g | |
| Water | 145 g | |
| Mature Starter | 20 g | |

Method:

1. Mix all ingredients and allow to rest in room temperature for 3-4 hours.
2. Transfer to cool place for overnight fermentation at 20C

Final Dough

| Ingredients | Quantity | Remarks |
|------------------------|----------|--------------------------|
| Bread Flour | 700 g | |
| Freshly Milled Spelt | 100 g | *using Mockmill |
| Water | 560 g | |
| Salt | 18 g | |
| Instant Yeast | 2 g | Optional |
| Spelt Starter | 350 g | 70-80% hydration starter |
| Toasted Assorted Seeds | 70 g | |
| | | |
| | | |

Process:

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|-------------------|------------------------------|
| Mixing Method | : Improved |
| Bulk Fermentation | : 90 mins with 3 folds |
| DDT | : 27C |
| Cut/PreShape | : Light Boule |
| Intermediate Rest | : 20 minutes |
| Final Shape | : Boule |
| Final Proofing | : 45 – 60 minutes |
| Oven Temperature | : 230C |
| Scoring | : Simple line |
| Baking | : 18 – 20 minutes with steam |



Recipe : Toasted Wheat w/Liquid Starter

Preparing Liquid Starter (LSD)

| Ingredients | Quantity | Remarks |
|----------------|----------|---------|
| Bread Flour | 120 g | |
| Water | 120 g | |
| Mature Starter | 20 g | |

Method:

1. Mix all ingredients and allow to rest in room temperature for about 1 hour.
2. Transfer to chillier – 12-15C is best for at least 12 hours.

*Autolyse Method***

| Ingredients | Quantity | Remarks |
|--------------------|----------|---------|
| Bread Flour | 700 g | |
| Toasted Wheat | 70 g | |
| Toasted Wheat Germ | 30 g | |
| Water | 580 g | |

Method:

1. Mix the above on slow speed for 5 minutes.
2. Allow to stand for about 30 – 45 minutes.

Final Dough

| Ingredients | Quantity | Remarks |
|--------------------------------------|----------|---------|
| Flour Mixture from autolyse** | 1380 g | |
| Water | 110 g | |
| Salt | 18 g | |
| Liquid Starter (LSD) | 240 g | |
| Backstrap Molasses (Liquid) | 80 g | |
| Toasted Quinoa | 40 g | |
| | | |
| | | |

Process:

| | |
|-------------------|------------------------------|
| Mixing Method | : Improved |
| Bulk Fermentation | : 60 mins with 1 fold |
| DDT | : 24 -27C |
| Cut/PreShape | : 350 gm, light batard |
| Intermediate Rest | : 10 minutes |
| Final Shape | : Batard |
| Final Proofing | : 45 – 60 minutes |
| Oven Temperature | : 230C |
| Scoring | : One line |
| Baking | : 18 – 20 minutes with steam |



Recipe : Toast Bread w/ Whole Wheat Starter

Preparing whole wheat liquid starter (LSD)

| Ingredients | Quantity | Remarks |
|-------------------|----------|---------|
| Bread Flour | 65 g | |
| Whole Wheat Flour | 15 g | |
| Water | 80 g | |
| Mature Starter | 20 g | |

Method:

1. Mix all ingredients and allow to rest in room temperature for about 1 hour.
2. Transfer to chillier – 12-15C is best for at least 12 hours.

Preparing Dates Fermented Water

| Ingredients | Quantity | Remarks |
|------------------------------|----------|---------|
| Pitted Arabian Dates (Kurma) | 100 g | |
| Water | 500 g | |
| | | |

Method:

1. Combine all the above in a glass jar and allow to ferment in room temperature – below 30C for about 2-4 days.
2. Sieve and bottle the fermented water and keep in chiller

Final Dough

| Ingredients | Quantity | Remarks |
|-----------------------|----------|---------|
| Brioche Flour | 750 g | |
| Whole Wheat Flour | 50 g | |
| Fermented Dates Water | 520 g | |
| Salt | 17 g | |
| Instant Yeast | 2 g | |
| Acacia Honey | 40 g | |
| Liquid Starter (LSD) | 160 g | |
| Butter Unsalted | 20 g | |
| | | |

Process:

| | |
|-------------------|--|
| Mixing Method | : Improved |
| Bulk Fermentation | : 90 mins with 2 folds |
| DDT | : 24 -27C |
| Cut/Pre-Shape | : 480g and Cylinder |
| Intermediate Rest | : 10-20 minutes |
| Final Shape | : Long cylinder |
| Final Proofing | : 45 – 60 minutes or until 80% of pullman loaf rim |
| Oven Temperature | : 180C |
| Scoring | : Optional |
| Baking | : 20-22 minutes |