



## TURMERIC BREAD

### SPECIAL BREAD

#### DIFFICULTY LEVEL



#### DOUGH

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##### INGREDIENTS

CURCUBREAD

Kg 10

WATER

g 5500-5800

FRESH YEAST

g 300

##### PREPARATION

Knead all the ingredients for about 10-12 minutes (spiral kneading machine), until the dough is smooth.

Make sure that the temperature of the dough at the end of the kneading is 25-26°C.

Let the dough rest for about 15-20 minutes at 22-24°C, then divide the dough into portions and let the portions of dough rest for another 10 minutes approximately.

Roll the portions of dough up to shape loaves and let rise at 28-30°C, with relative humidity of the 80%, for about 50-60 minutes.

##### FINAL COMPOSITION

Bake at 200-210°C, the baking time varies depending on the scale (consider 20 minutes for 70g buns and 45 for 500g).

It is advisable to open the valve towards the end of the baking so as to allow bread to dry out well and get a crunchier crust on the outside.