



RAISIN-WALNUT COUNTRY BREAD

*Biga sponge:

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| Bread Flour | 2 lbs. | |
| Water | 1 lbs. | |
| Yeast | | 0.15 oz. |

Ferment for 12-18 hours at room temperature.

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| Biga Sponge | 3 lbs. | |
| Natural country French #31006 | 1 lb. | 4 oz. |
| Bread flour (patent) | 9 lbs. | 12 oz. |
| Medium Rye Flour | | 4 oz. |
| Liquid Wheat Sour #01066 (optional) | | 4 oz. |
| Water +/- | 8 lbs. | 8 oz. |
| Olive Oil | | 5 oz. |
| Yeast fresh | | 0.75 oz. |
| Cranberries +/- | 1 lb. | 8 oz. |
| Walnuts +/- | 1 lb. | 8 oz. |

- Mixing: 3-4 minutes on 1st speed, 4-6 minutes on 2nd speed or until gluten is fully developed.
- Fold in nuts and fruits in slow speed just until fully incorporated.
- Dough temperature: 74-76 F.
- Bulk ferment for 1 ½ to 2 hours, fold over every 45 minutes.
- Scale as desired and pre-shape.
- Bench rest 15-20 minutes.
- Shape as desired.
- Proof for about 60-90 minutes or until about doubled in size.
- Dust
- lightly with rye flour, and score.
- Bake with steam @ 450° F. to start, reduce to 400° F. for 30-35 minutes, depending on size. Open vent for the final 10-15 minutes of baking time.

*Note: If no Biga is used, increase yeast in final dough to 2 ½ oz. and reduce water to 8 lbs.