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MACHINE MIXING

MIX



- 1 Combine the water, yeast, sugar, and milk powder in the mixer’s bowl. Stir to dissolve these ingredients.
- 2 Add the flour, **butter**, vital wheat gluten, and ascorbic acid. Mix on low speed to obtain a shaggy mass, 1–2 min.



- 3 Add the salt, and mix on medium speed to full gluten development, about 6–10 min.



- 4 Transfer the dough to a lightly oiled plastic tub with a lid or a bowl covered with plastic wrap.

BULK FERMENT



- 5 Bulk ferment for 1 h. Perform a four-edge fold after 30 min. Keep the dough covered throughout. Let the dough bulk ferment for 30 min, covered, after the fold.

SHAPE



- 6 Shape into an oblong batard (see page 3-154) and tuck the edges in to fit into the pan.



FINAL PROOF



- 7 Remove the mixing paddle from the bread machine mixing bowl, and lightly spray the bowl with oil.



- 8 Proof the dough following the times and temperatures in the General Directions table (see page 299).