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# **MACHINE MIXING**

MIX -



Follow the Machine Mixing options on the next page.

# BULK FERMENT



Transfer the dough to a sheet pan lined with a lightly oiled nonstick silicone mat. Flatten the dough, and form it into a rectangle with even thickness. Cover with plastic wrap.



3 Bulk ferment for 1 h.

Refrigerate the dough until it is firm and chilled, 1–2 h.

#### DIVIDE

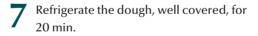


5 Divide the dough to the desired weight (see page 3·136).

## **PRESHAPE**



6 Preshape as a simple bâtard with tapered ends (see page 3·154).





Roll out the dough to 45 cm/18 in long strands. Cover the strands immediately after rolling to keep the surface from drying out.

## **SHAPE**



**9** Braid the dough according to the braiding section, pages 3·186–191.

- Line a sheet pan with a nonstick silicone mat or parchment paper. Place the loaves in the prepared pan.
- Brush each loaf with a thin coat of vegetable oil. To prevent the crust from ripping, brush the surface with oil 2–3 times during proofing.

