



Bloomers

A specialist loaf, born in the heart of London, and identified by its signature shape and cross cuts. Forget the sliced relation in its plastic bag – this is the real thing.

INGREDIENTS

	lbs	oz	kg	g	%
Flour	70	0	32	000	100
Salt	1	9	0	704	2.2
Fat	0	8	0	224	0.7
* Improver	0	11	0	320	1.0
Water (approx)	40	0	18	560	58
Yeast	1	12	0	800	2.5
Milk powder	0	11	0	320	1.0

INSTRUCTIONS

- Add a 12 hour sponge at 25 % on dough weight.
- Yeast dependant on weather / bakery conditions.
- Final dough temp 27° C /80°F

MIXING

Spiral	2 mins slow , 6 mins fast
Hi speed	2.5 – 3 mins
Artofex	25 minutes

PROCESSING

- Bulk no time – 10 mins
- Scale immediately; give a first mould, rest 10 ins then process as normal.

* Compound dough conditioner designed for no time dough.

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