

Party Surprise Loaf

by Jean-Francois Fayolle

Ingredients

Plain bread dough

800 g "tradition" flour
150 g rye flour
50 g wholemeal flour
20 g salt
5 g yeast
200 g liquid sourdough starter
650 g water

Pesto bread dough

Plain bread dough
100 g green pesto

Tomato bread dough

Plain bread dough
100 g red pesto

Mould

28.5 x 18.8 mm stainless steel
moulds

Recipe for 60 little toast sandwiches (70 g each)

Preparing the bread doughs

Mix for 6 minutes on 1st speed then 5 minutes on 2nd speed using the **SATURNE EVO** mixer with the hook attachment.

Let rest for 1 hour then spread the dough into a 60 x 40 cm rectangle.

► Repeat for each type of dough.

In a **PANEOTRAD EVO®** tub, stack the 3 rectangles in the order of your choice, humidifying the dough between each layer.

Cut the dough using die **#16** for **PANEOTRAD EVO®** and place the 4 loaves in the moulds.

Let the dough prove for 1.5 hours at 24°C.

Baking

Bake in an **ORION EVO** deck oven for 45 minutes to 1 hour at 250°C.

Assembly

Use a bread knife to remove the centre of your bread.

Store the bread in a blast freezer for 30-45 minutes without freezing it then slice into tiers.

Fill your party surprise loaf as desired, with complementary ingredients.

Watch the recipe video:



