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MACHINE MIXING

MIX

1 Follow the Machine Mixing options on the next page.

BULK FERMENT

2 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.

4 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).

7 Refrigerate the dough, well covered, for 20 min.

SHAPE

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

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

10 Line a sheet pan with a nonstick silicone mat or parchment paper. Place the loaves in the prepared pan.

11 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.