

Straight Dough

FORMULA

Bread Flour (Morbread, Montana Spring Patent)	10 lbs
Sugar	6 oz.
Shortening (Veg. oil will cause loss in volume.)	5 oz.
Nonfat dry milk	4 oz.
Salt	3 oz.
Instant yeast	1 1/2 oz. (4 1/2 oz. compressed fresh yeast)
Water (variable) at 85°F	6 1/4 to 6 1/2 oz.

Note: Add flour, salt, sugar, shortening, milk powder, and instant yeast to bowl. Dry mix for 30 seconds. Add water all at once. (When using fresh yeast, dissolve in some of the water and add with remaining water.)

THE PROCESS

The straight dough process is a single step mixing process in which all the ingredients needed to produce dough are placed into a mixer at one time. The dough is mixed until it is smooth, dry and extensible (mechanical development). Mix time for straight dough will vary with the type of flour, desired product, mixer, etc. (For an average Hobart mixer, suggested mix time is 5 min. on #1 speed and 5 to 7 min. on #2 speed).

After mixing, the dough is placed in tub at least twice the size of the dough and allowed to ferment (1.5 to 2 hours covered with a damp cloth in an area 80° to 85°F)

The fermentation process of straight dough is a critical stage since its purpose is to obtain optimal physical development for the best gas retention properties and handling characteristics through make-up. Straight dough requires periodic punching down and turning during fermentation (After 45 minutes, punch down dough. After 35 minutes, apply 2nd punch).

Fifteen minutes after the 2nd punch, place dough on bench and scale dough pieces to desired weight. Roll dough by flattening and stretching with hands. (This takes lots of practice.) Then place dough in bread pans or on sheet pan for hearth type loaves, proof in warm area 85 to 90° F covering to prevent dough from skinning over. After approximately 1 hour, bake at 425° until done.