

Informationsbüro Australische Macadamias



Macadamia rustic loaf with cranberries and pistachios

Ingredients

*1kg / 2.2 lb whole rye flour
 *1200cc / 2.5 pt water
 1.25kg / 2.8 lb bread flour
 42g / 1.5 oz salt
 240g / 8.5 oz old French dough
 20g / 0.7 oz instant dry yeast
 20g / 0.7 lb fresh yeast
 A pinch malt
 A pinch vitamin C
 200cc / 6.8 fl oz water

Mix both *marked ingredients a day before and keep it in a refrigerator.

(Per 1kg / 2.2 lb of dough)

200g / 7.1 oz macadamia nuts
 100g / 3.5 oz cranberries
 100g / 3.5 oz pistachio nuts

Mixing

Final dough temperature 24°C / 75°F
 Fermentation 40 minutes at 30°C / 86°F at 65% humidity
 Scaling dough 200g / 7.1 oz
 Bench proofing 40 minutes
 Shaping After divided, leave them on cloth
 Proofing in proof box 30 minutes at 30°C / 86°F at 65% humidity
 Baking 18 minutes at 250°C / 482°F over fire and 220°C / 428°F under fire



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