



Puratos' **O-tentic** is a natural active bakery component that gives you the creative freedom to make breads without the need for long fermentation times. Together with your personal expertise, **O-tentic** will enable you to create a wide range of high-quality traditional breads with ease.

Consumers are constantly on the lookout for new flavours and taste experiences. But how can you deliver this with a classic product like bread? The basis is as simple as versatile. This sandwich recipe gives you the possibility to vary your recipes and presentation. Focussing on the naturalness of the ingredients bread offers you a perfect opportunity to share more about its origin.

Ingredients

Flour _____ 100 % _ 2000 g
O-tentic Durum* ____ 4 % ____ 80 g
Salt _____ 2 % ____ 40 g
Water _____ 68 % _ 1360 g

* This is a Puratos product.
For more information check
www.puratos.com or contact
your local Puratos representative.

Working Method

- Mixing spiral: 4 minutes 1st speed, 5 minutes 2nd speed
- Dough temperature: 24 °C
- Bulk fermentation: 30 °C ambient temperature
- Scale: 350 g
- Intermediate proof: 10 °C ambient temperature
- Shape: baguette
- Final fermentation: overnight 6 °C
- Decoration before baking: score for an open crust
- Oven temperature: 230 °C - 250 °C
- Baking time: 26 minutes

Same dough, different shape

The sandwich concept is a basic recipe which allows you add your own creativity or to response to the demand of your consumers. Create different breads using the same dough, again and again:

- **Mixing:** Add ancient grains to the dough. Use seeds full of good fats like pumpkin and sunflower seeds to enhance the health profile of the bread.
- **Shape:** Create different original shapes like ciabatta, batard, fougasse, braid or cluster bread.
- **Decorate:** Make different scores along the bread surface to allow the crust to get a unique rough texture.
- **Topping:** Add flour, grains or seeds on top for a completely different look (and taste).



Sandwich concept: 3 x O-tentic recipe examples

- 1** Prosciutto Shell with dried tomatoes and a hint of guacamole.
- 2** Open Tartine with Melted Gruyere Cheese, Grilled Pear topped with Grilled Vanilla Bean Scampi.
- 3** Roasted Beef with Mango and Capsicum Salsa served with fresh salad greens and a touch of mustard.

Adapt these recipes by opting for one of the following changes:

- Fresh sliced O-tentic Durum baguette.
- A thin slice of O-tentic toasted batard with olive oil.
- A small dinner roll topped with Puravita Décor.