

# RED ARROW INTERNATIONAL Culinary Creations

## CharDex 7039™

### Flavor Description:

A hardwood, powdered smoke flavor without the harsh, acrid notes.



# Artisan Bread with Sun-dried Tomato & Olive

Yield: 2046 gm.      Serving: 4 loaves – 512 gm. each

### FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>Poolish - starter</b>				
Flour, bread	23.81	1.5	675.0	
Yeast, dry	0.12	0.0	3.5	
Water, 16-21°C.	23.81	1.5	675.0	
<b>Poolish - actually used</b>	23.46	1.5	665.0	32.50%
<b>CharDex 7039</b>	<b>0.21</b>	<b>0.01</b>	<b>6.00</b>	<b>0.29%</b>
Flour, bread	30.09	1.9	853.0	41.69%
Water, 27°C	11.64	0.7	330.0	16.13%
Salt, kosher	0.99	0.1	28.0	1.37%
Yeast, dry	0.49	0.0	14.0	0.68%
Sun-dried tomatoes, medium dice	3.53	0.2	100.0	4.89%
Olives; Calamata, pitted, medium dice	1.76	0.1	50.0	2.44%
<b>Total</b>	<b>72.17</b>	<b>4.5</b>	<b>2046.0</b>	<b>100.00%</b>

### Method of Preparation:

#### **Poolish Starter:**

1. In a mixing bowl combine the flour, water and yeast. Cover tightly with plastic wrap and allow to sit at room temperature overnight.

#### **Poolish Bread:**

1. Combine the yeast and water in a tabletop mixer equipped with a dough hook. Mix on speed 1 until the yeast is dissolved. Approximately 3 minutes.
2. Then add the measured amount of Poolish starter and the flour. Mix on speed 1 until the flour is incorporated. About 2 minutes.

3. Add the **CharDex 7039** and remaining ingredients to the mixer. Mix on speed 2 for 8 minutes.
4. Remove from mixer and place in a bowl. Cover with plastic wrap. Place in a draft free warm room and let proof to double its size. This will take approximately 1 hour.
5. Punch down and scale into 512 gm. loaves.
6. Place the loaves in a warm area of the kitchen, (i.e. on top of the oven). Let rest for 1 hour.
7. Pre-heat the oven to 218°C.
8. Place the loaf on a sheet pan, pizza pan or directly on hearth.
9. Bake for 40 minutes until golden brown and sounds hollow when loaf is tapped.
10. Remove from oven and set on a cooling rack until room temperature is reached. Slice and serve.

### **Research Chef Evaluation of CharDex 7039:**

**CharDex 7039** simulates the effects of a wood-burning oven on the bread dough. Whether baked on a baking stone or sheet pan, the distinctive wood-fired oven flavor is present. The smoke flavor rounds out the sun-dried tomatoes and olives while providing a fire-roasted vegetable char flavor.

\* Developed by Red Arrow Culinary Specialists