

LARGE BOULE

STEP-BY-STEP INSTRUCTIONS GUIDE



North America Retail
FOODSERVICE
Bakery | Deli | Produce | Wholesale

This variation can be made with the following products:

- Long French Bread
- Sourdough Bread
- French/Italian Bread
- Wheat French

01 Prepare

- Depending on product, place 6-8 loaves on lined sheet pan prepared with nonstick spray.



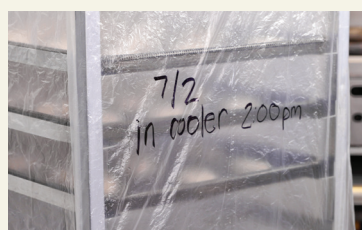
02 Mist

- Mist frozen dough with water.
- Place pan on rack to hold overnight cooler.



03 Cover

- Cover rack with a labeled rack cover.
- Include:
 - Date/Time in Cooler
 - Min 16 hr
 - Time Pulled
- Place covered rack in cooler for 16-24 hrs.



04 Create

- Remove rack from cooler.
- Immediately take one loaf or cut loaf in half. Form each section into a ball shape (Boule).
- Place 4 boules onto a perforated sheet pan.
- Mist dough with water.
- Allow to floor proof 90 – 120 minutes.



05 Score

- **Mist** loaves lightly with water.
- Immediately prior to placing in oven, use a scoring knife to make X cut to the top of the boule.



06 Bake

- Place rack in oven, bake at 350F with 20 sec steam for 20-23 minutes or until golden brown.



07 Package

- Once product is cool (45mins-60mins), package as a sell unit.
- Label product with printed labels.

Adhere to Store-specific Requirements for Packaging and Labelling.



PRODUCT EXPECTATION



CHANGING THE PROCESS CAN RESULT IN POOR QUALITY PRODUCT AND DISSATISFIED CUSTOMERS.