

Pirate Bread (Piratenbrot)

Yield: 4 breads at 470 g (16.5 oz)

<i>Ingredients</i>	<i>Metric</i>	<i>Yield %</i>	<i>Baker's %</i>
Rye Flour	250 g	13.32 %	25.0 %
Bread Flour	750 g	39.96 %	75.0 %
Water	600 ml	31.97 %	60.0 %
Compressed Yeast	25 g	1.33 %	2.5 %
Salt	18 g	0.96 %	1.8 %
Dough Conditioner (optional)	15 g	0.80 %	1.5 %
Quark (Farmers or Bakers Cheese)	50 g	2.66 %	5.0 %
Parmesan Cheeses (freshly grated)	16 g	0.85 %	1.6 %
Garlic Powder (granulated)	1 g	0.05 %	0.1 %
Hungarian Paprika	2 g	0.12 %	0.2 %
Bell Peppers	80 g	4.26 %	8.0 %
Smoked Bacon	50 g	2.66 %	5.0 %
Green Peppercorns	20 g	1.07 %	2.0 %
Total	1877 g	100.00 %	187.7 %

Method:

- To prepare the dough, combine all ingredients except the peppers, peppercorn and bacon. Mix the dough two minutes in first gear. Stop the machine and scrape down the sides of the bowl. Shift to third gear, restart the mixer, and mix for six more minutes. The flour, depending on your source, may absorb a significant amount of water; be prepared to add additional water to yield dough of the proper consistency/hydration. After the mixing operation is completed, shift the mixer back into first gear and add the remaining ingredients. Mix until well incorporated without destroying. After the dough is mixed, the dough temperature will ideally be 24°C (76°F).
- Allow the dough to bench rest for 20 minutes. Cover the dough with a plastic bag to prevent the surface from drying out, avoiding an "elephant skin."
- Using a balance beam scale, divide the dough into 16.5 oz. pieces, 470g if using the metric system. Round the dough pieces, and allow the dough pieces to rest for 10 minutes at room temperature, keeping the dough pieces covered at all times. (At this point the baker has several options to give the bread his own finished touch, by forming it into different shapes or sizes to create signature bread for his bakery). Using a rolling pin, shape the dough pieces into ovals, about 28 cm (11 inches) long. With a bread scoring knife or lamé, which is dipped into a little oil, cut all the way through a 180° circle into the top part of the bread, about 1 inch away from the sides of the dough. Brush the bottom part of the bread lightly with water and fold the top part over the bottom part, making sure that the dough is lined up precisely edge-to-edge.
- Place the dough pieces onto sheet pans lined with parchment paper that has been dusted with a little corn meal. Avoid overcrowding. Proof at low humidity 30-35°C (88-95°F) for approximately 20-30 minutes, or until doubled in size. Using a sieve, dust with a little rye flour to achieve an appealing appearance. Place the proofed dough pieces in a preheated 230°C (446°F) oven; inject 2 seconds of steam (damper closed) initially. Drop the baking temperature to 180°C (356°F) and bake for 30-35 minutes.
- To achieve a good crust, open the damper or prop the door half open for the last 5 minutes of the baking process. Baking is considered completed when the temperature of the loaf center reaches a minimum of about 82°C (180°F) to about 99°C (210°F) for pan bread. Baking times and temperatures will vary depending on your environment and equipment. Any changes in the temperature must be accompanied by proper adjustments in the baking time; thus an increase in temperature requires a decrease in baking time. Cool the loaves on a cooling rack to avoid moisture condensation on the bottom of the loaves, until an internal temperature of 32-38°C (90-100°F) is determined, before slicing and/or wrapping the bread.

Notes:

- This bread requires some preparation before making the dough. Cut the bacon into small dice and render over low heat. Remove the rendered fat, and add to the dough for extra flavor. Allow plenty of time for the bacon to cool. Strain the green peppercorns and set aside. Mise en place the bell peppers and gather all other ingredients.
- Low protein bread flours (+- 11.5% protein) and .48 ashes are recommended for best results. Additionally, 200g (2%) chopped toasted onion flakes and/or 300g (3%) of whole kernel sweet corn frozen or fresh can be added. When using bell peppers mix red, green and yellow for extra color. Small diced is best.