

#233 ITALIAN BREAD (1 POUND)

Piece Weight: 18.25 oz.

Case Count: approx. 22



Setup

1. PLACE FROZEN DOUGH 3 LOAVES TO A SHEET PAN. THAW IN REFRIGERATOR OVERNIGHT OR A ROOM TEMPERATURE FOR AT LEAST TWO HOURS. (KEEP COVERED WITH PLASTIC TO KEEP FROM DRYING OUT.)

Proofing

2. SCORE TOPS DOWN THE MIDDLE ONCE.

3. PLACE PRODUCT IN PROOF BOX WITH 95-100 DEGREES MOIST BUT NOT STEAMY. PROOF TO DESIRED SIZE.

Baking

4. BAKE AT 400 DEGREES FOR 20 TO 25 MINUTES OR UNTIL CRUST IS GOLDEN BROWN.

Packaging

4. REMOVE BREAD FROM PANS AND ALLOW TO FULLY COOL ON WIRE RACK BEFORE SLICING OR PACKAGING.