

# Pugliese

**2.0** – 16.4 oz/ 465 g bâtard (19 oz/ 541 g dough loaf)  
approx. 14% moisture weight loss in bake

**\$/loaf**  
**0.45**

## Night before baking—Pâte Fermentée

Oz	Ingredient	Grams
0.00	Durum, Extra Fancy	-
7.63	Flour, White	216
5.35	Water	158
0.05	Instant Yeast	1
0.20	Pale malt (6-row), floured	6

Mix, ferment for 1 hr, degass & fold, refrigerate overnight

## Final Dough

Oz	Ingredient	Grams
11.67	Durum, Extra Fancy	331
0.00	White flour	-
2.32	Potato, roasted & riced	66
13.23	Pâte Fermentée from above (all)	375
9.80	Water	290
0.11	Instant Yeast	3
0.43	Salt	12

Hand mix in Pâte Fermentée, water, yeast, and some most of flour to blend--then add remaining flour and salt (dough should be firm & sticky)

2 hrs first rising (stretch & fold twice during rise)

final stretch & fold then scale & shape (batard loaf)

1-2 hrs final rise on rice floured couche, should have normal 3-4 sec finger press/spring

NO Slash, bake in WFO oven at 475-500°, 15-20 minutes (check and/or turn after 10 minutes)

Baker's Percentage
60.5 Durum, Extra Fancy
39.5 Flour, White
78.5 Water
0.8 Yeast
3.3 Salt
1.0 Pale malt (6-row), floured
12.0 Potato, roasted & riced

Total Baker's % 195.8

68.6 Pâte Fermentée

Total Batch Weights			Total Batch Weight in Grams	Batch Costs
Total Flour	Ounces	Ingredient		
19.3	11.7	Durum, Extra Fancy	331	\$ 0.42
	7.6	Flour, White	216	0.24
	15.2	Water	448	0.03
	0.2	Yeast	5	0.04
	0.6	Salt	18	0.06
	0.2	Pale malt (6-row), floured	6	0.02
	2.3	Potato, roasted & riced	66	0.10
	13.2	Pâte Fermentée	1,089	

37.8 Total oz of added ingredients

**\$ 0.90** Total Batch Cost

37.5 Estimated dough oz on table

**\$ 0.45** Cost per 16 oz loaf

1,089 Total grams of added ingredients

**\$ 0.02** per oz of dough

1,082 Estimated grams dough on table

541 Estimated grams dough per loaf

Estimated Batch Loss	
<b>1.0%</b>	Estimated loss
1.010	+ prep weights
99.3%	- estimated remaining