

# Pugliese

**10.0** – 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	-
38.13	Flour, White	1,081
26.77	Water	792
0.25	Instant Yeast	7
1.01	Pale malt (6-row), floured	29

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

## Final Dough

Oz	Ingredient	Grams
58.33	Durum, Extra Fancy	1,654
0.00	White flour	-
11.62	Potato, roasted & riced	329
66.16	Pâte Fermentée from above (all)	1,875
48.99	Water	1,449
0.56	Instant Yeast	16
2.17	Salt	62

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

68.6 Pâte Fermentée	Total Baker's %	195.8
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Total Batch Weights		Total Batch Weight in Grams	Batch Costs
96.5	58.3 Durum, Extra Fancy	1,654	\$ 2.11
	38.1 Flour, White	1,081	1.18
	75.8 Water	2,240	0.15
	0.8 Yeast	23	0.20
	3.2 Salt	90	0.29
	1.0 Pale malt (6-row), floured	29	0.08
	11.6 Potato, roasted & riced	329	0.51
	66.2 Pâte Fermentée	5,446	

188.8 Total oz of added ingredients	\$ 4.52 Total Batch Cost
187.5 Estimated dough oz on table	\$ 0.45 Cost per 16 oz loaf
5,446 Total grams of added ingredients	\$ 0.02 per oz of dough
5,408 Estimated grams dough on table	
541 Estimated grams dough per loaf	

Estimated Batch Loss	
1.0%	Estimated loss
1.010	+ prep weights
99.3%	- estimated remaining