

# Whole Wheat Papaya-Almond

<b>2.0</b>	– 24 oz boule (28 oz / 815 grams dough loaf)	<b>1.60</b>
Alternate use for batch		
<b>1.4</b>	– 34 oz Sandwich loaf (40-41 oz dough loaf)	<b>2.28</b>

## Night before baking—autolyse/salted poolish preferment

Oz	Ingredient	Grams
17.7	Whole Wheat flour	501
3.0	Flour, All Trumps (or Bread Flour)	85
18.2	Water	538

Mix flour & water together, rest in cool spot 30 min to 1 hr

0.2	Yeast, IDY	4
0.4	Salt	12

Mix & bulk ferment for 12-16 hrs (refrigerator overnight)

## Final Dough—morning of bake, bring up to room temp

Oz	Ingredient	Grams
-	Whole Wheat flour	-
8.2	White flour, All Trumps (or Bread Flour)	233
1.4	Brown sugar	40
0.7	Olive Oil	19
0.1	Yeast, IDY	3
0.3	Salt	8

### Mix completely before folding in fruit & nuts

Note: fruit and nuts do "fit" into dough...patience!

Oz	Ingredient	Grams
5.2	Papaya, dried & chopped	149
1.4	Almonds, unblanched - split & halved (big chunks)	40

Turn and cover into oiled bowl, rise to double bulk (about 2 hrs)

Shape & divide, use baskets for shape support

Slash, bake in steamed oven at 425°-450°, 30-40 minutes

**Note: extra sugars tend to brown this crust early, so watch and possibly with foil after baking mid-point**

Baker's Percentage	
61.2	Flour, Whole Wheat
38.8	Flour, All Trumps (or Bread Flour)
63.0	Water
0.8	Yeast
2.4	Salt
2.4	Oil, Olive (light)
4.9	Sugar, Brown
18.2	Papaya, dried
4.9	Almonds, unblanched

## Estimated Batch Loss

<b>1.5%</b>	Estimated loss
1.015	+ prep weights
0.985	- estimated remaining

Total Batch Weights				Batch Costs
Total Flour	Ounces	Ingredient	Grams	
28.9	17.7	Flour, Whole Wheat	501	\$ 0.44
	11.2	Flour, All Trumps (or Bread Flour)	318	0.35
	18.2	Water	538	0.04
	0.2	Yeast	7	0.06
	0.7	Salt	20	0.06
	0.7	Oil	19	0.07
	1.4	Brown Sugar	40	0.18
	5.2	Dried Fruit	149	1.49
	1.4	Nuts	40	0.52

<b>56.8</b>	Total oz added ingredients	<b>\$ 3.20</b>	Total Batch Cost
<b>55.9</b>	Estimated on-table dough (oz)	<b>\$ 1.60</b>	per 24 oz loaf
<b>1,631</b>	Estimated on-table dough (grams)	<b>\$ 0.06</b>	per oz of dough
<b>815</b>	Grams wet dough per loaf		