

## Frozen Unbaked Bread

## 420 Large French Bread



## **INFORMATION**

	$\Xi$	<del></del>	**	■ of	≡ min
19	19.0	10x5	8-12hr	375 -	25-
pcs.	OZ.			385°F	30'

## **HANDLING**

- 1. Pan as illustrated and place on covered rack in cooler overnight (not to exceed 12 hours).
- 2. From cooler, let it rest for 5 minutes, and then stretch to length of pan. Place in proof box at 110 °F and 90% humidity. Proof to 2-1/2 times their frozen size.
- 3. Remove from proof box, seed if desired, let stand for 5 minutes score with 4-5 angled cuts. Place in oven at 385 °F with steam. Bake approximately 25-30 minutes, until golden brown. (If steam is not available, spray with water before placing in oven.)
- 4. Remove from oven. Cool completely before packaging.



