



Chef Rose Cowell
Doyon Baking Equipment



DEAD DOUGH

EQUIPMENT: AEF015SP Spiral Mixer
DSA315 Dough Divider Rounder
D20 Dough Divider
DR45 Dough Rounder
DM800 Dough Moulder
LMA/LSA Reversible Sheeter
DL18DP Countertop Sheeter

DOUGH HYDRATION: 58%

REQUIRED TIME: 15 minutes

YIELD: 8,700 GRAMS (306 oz.)

INGREDIENTS

5600	grams	All Purpose Flour
25	grams	Kosher Salt
3250	grams	Water (90 F)
200	grams	Canola Oil

NOTE

This dough has no leavening agent (yeast, baking soda or baking powder), hence the name Dead Dough. With a lack of leavening, this dough is able to be manipulated and put through units for demonstration purposes without losing it's integrity and over-proofing. As long as the dough does not dry out, it can be used until it is no longer needed.

Dot not attempt to bake or eat dough.