

# Savoury

## Sesame-Chilli Monkey Bread

using FROST DIAMANT

### Dough:

Wheat flour	10.000 kg
FROST DIAMANT	0.300 kg
Whole egg	1.500 kg
Butter	2.000 kg
Sugar	0.500 kg
Salt	0.220 kg
Yeast	0.600 kg
Water, approx.	3.000 l
Total weight	18.120 kg

### Cheese-spice mixture:

Emmental, grated	4.000 kg
Sesame	2.000 kg
Herbs, salt, pepper, paprika, chilli	as required
Total weight	6.000 kg

Mixing time:	2 + 8 minutes
Dough temperature:	approx. 28° C
Bulk fermentation time:	approx. 20 minutes
Intermediate proof:	none
Scaling weight:	IREKS "Kuchenzwerg" tin: 0.150 kg tulip muffin tin: 0.080 kg
Final proof:	overnight at 8° C – 10° C
Baking temperature:	190° C – 200° C
Baking time:	20 – 25 minutes

REÇETE SERVİSİ

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**STREET  
FOOD\***  
\*[baked]  
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**İREKS**

Instructions for use:

After the bulk fermentation time, roll the dough out to approx. 10 mm and cut into strips of approx. 2.0 cm in width. Briefly dip the dough strands into liquid butter and subsequently toss in the cheese-spice mixture. Cut the strands into pieces of approx. 2.0 cm in width and put into the tins brushed with butter. Store at approx. 10° C overnight and bake the next day.



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