## **Antipasti Corners**

## using KARTOFFEL-KRUSTE

Dough:

 Wheat flour
 0.700 kg

 KARTOFFEL-KRUSTE
 0.300 kg

 Yeast
 0.030 kg

 Water (35° C)
 1.150 l

 Total weight
 2.180 kg

Mixing time: 6 minutes, slow

Dough temperature: 28° C

Bulk fermentation time: 30 minutes

Scaling weight: 0.850 kg for 1 tray 60 cm x 20 cm

Intermediate proof: none

Final proof: approx. 45 minutes

Baking temperature: 240° C, giving slight steam

Baking time: 26 minutes

Instructions for use: After the bulk fermentation time, spread the

dough on a tray laid out with baking paper and allow to prove. Sprinkle the dough with grated cheese after approx. 45 minutes and subsequently bake giving steam. After baking, allow the sheets to cool slightly, cut off the edge on one side and pull apart by separating the top from the bottom. This can be done without any problems while the baked goods

are still warm.



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Filling:	
Wheat flour	0.030 kg
Cheese, grated	0.250 kg
Whole egg	0.100 kg
Quark	0.210 kg
Sour cream	0.210 kg
Courgette	0.350 kg
Aubergine	0.150 kg
Peperoni	0.100 kg
Onions	0.045 kg
Garlic	0.020 kg
Salt	0.020 kg
Pepper/Nutmeg	as required
Total weight	1.485 kg

Scaling weight: 0.800 kg - 1.000 kg

Baking temperature: approx. 180° C

Baking time: 10 – 15 minutes

Instructions for use: Mix the whole egg, quark and sour cream, rub

the wheat flour and the cheese and mix under the batter. Cut the onions and garlic small and fry in the pan. Subsequently add the cut courgette and aubergine and brown slightly. Mix the fried vegetables, including the small cut peperoni, with the quark batter at the end and season as desired. Spread the filling onto the base of the bread, cover with the top and bake

once again on medium heat.



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