

## Berliner using MELLA BERLINER SUPERSOFT



|                          |           |
|--------------------------|-----------|
| MELLA BERLINER SUPERSOFT | 10.000 kg |
| Whole egg                | 2.500 kg  |
| Yeast                    | 0.600 kg  |
| Water, approx.           | 2.200 l   |
| Total weight             | 15.300 kg |

Mixing time: 2 + 6 to 8 minutes, spiral mixer

Dough temperature: 24 – 26° C

Bulk fermentation time: none

Scaling weight: 1.350 kg/30 pieces

Intermediate proof: approx. 15 minutes

Instructions for use: Place the round-moulded dough pieces on setters, press down slightly and allow to prove. After the final proof, allow the Berliners to stiffen and bake twice from each side.

Final proof: approx. 75 minutes

Deep-frying temperature: 170° C

|              |                  |          |
|--------------|------------------|----------|
| Baking time: | 1st baking phase | 210 sec. |
|              | 2nd baking phase | 150 sec. |
|              | 3rd baking phase | 50 sec.  |
|              | 4th baking phase | 10 sec.  |

Instructions for use: Decorate the cooled Berliners as desired.