

# CONVERSATION

## Mixed Rye Bread “Type Borodino”



### Mixed rye bread:

Rye flour	6.800 kg
Wheat flour	1.800 kg
İREKS-AKTIVSAUER	0.750 kg
ROGGENA	0.350 kg
PANIMALTIN	0.150 kg
İREKS STABILAZ	0.150 kg
Glucose syrup	0.400 kg
Sugar	0.300 kg
Coriander, ground	0.050 kg
Salt	0.150 kg
Yeast	0.200 kg
Water, approx.	7.400 l
<b>Total weight</b>	<b>18.500 kg</b>

Mixing time:	5 + 3 minutes
Dough temperature:	28° C – 30° C
Bulk fermentation time:	40 – 50 minutes
Scaling weight:	0.700 kg
Intermediate proof:	none
Processing:	triangular tins
Final proof:	50 – 60 minutes
Baking temperature:	240° C, dropping to 200° C, giving steam
Baking time:	45 minutes

Instructions for use:

Wash the long-shaped dough pieces with water and sprinkle with coriander seeds. Then place the dough pieces in triangular tins and allow to prove. After the final proof, bake giving steam which is allowed to escape after 2 minutes.

**Pea spread:**

Frozen peas	0.250 kg
Cream cheese	0.050 kg
Salt	as required
Pepper	as required
Total weight	0.300 kg

Instructions for use:

Blanch the peas in boiling water, plunge into ice water and allow to drain. Add the cream cheese to the peas and purée finely. Season with the salt and pepper.

**Fried duck breast:**

Duck breast	3 pieces
Maple syrup	0.050 kg
Vegetable oil	0.100 kg
Salt	as required
Pepper	as required
Chilli powder	as required

Instructions for use:

Rinse the duck breast under cold water and pat dry. Mix the salt, pepper and chilli powder together and rub well onto the duck breast. Pour with the maple syrup and the vegetable oil and allow to stand overnight. Fry the duck breast from both sides in the pan and roast in the pre-heated oven at 180° C for approx. 12 minutes until pink.

**Cranberry ragout:**

Sugar	0.100 kg
Cranberry juice	0.100 l
Cranberries, frozen	0.400 kg
Potato starch	0.040 kg
Total weight	0.640 kg

Instructions for use:

Slightly caramelize the sugar and deglaze with the cranberry juice. Add the frozen cranberries and boil for 1 – 2 minutes. Mix the potato starch in some water and subsequently use to thicken the cranberry ragout.

**Amounts for 10 pieces:**

Slices of Borodino bread	20 pieces
Pea spread	0.300 kg
Duck breast	0.750 kg
Lamb's lettuce	0.050 kg
Cranberry ragout	0.200 kg
Camembert	0.100 kg
Popcorn	0.050 kg