



RECIPE SERVICE



## Doppelsemmel

using İREKS RUSTICO and İREKS-WEIZENSAUER

Wheat flour	10.000 kg
İREKS RUSTICO	0.400 kg
İREKS-WEIZENSAUER	0.200 kg
Margarine	0.100 kg
Salt	0.200 kg
Yeast	0.300 kg
Water, approx.	5.700 l
Total weight	16.900 kg

Mixing time:	4 + 6 minutes
Dough temperature:	26° C
Bulk fermentation time:	none
Scaling weight:	1.800 kg/30 pieces
Intermediate proof:	approx. 20 minutes
Processing:	round
Final proof:	50 – 55 minutes
Baking temperature:	240° C, dropping to 200° C, giving steam
Baking time:	approx. 18 minutes

Instructions for use:

After the intermediate proof, divide the balls using the dough divider/moulder and mould round and place the dough pieces in pairs on setters with the seam upwards. Turn out onto setters at  $\frac{3}{4}$  proof, cut lengthwise and bake giving steam.

