

CONTINENTAL

Speciality Morning Goods using CASTANOCE



Speciality morning goods:

Wheat flour	5.000 kg
CASTANOCE	5.000 kg
PURBACK 1856	0.200 kg
Salt	0.210 kg
Yeast	0.250 kg
Water, approx.	6.200 l
Total weight	16.860 kg

Mixing time: 4 + 6 minutes

Dough temperature: 24° C – 26° C

Bulk fermentation time: 10 minutes

Scaling weight: 2.400 kg/30 pieces

Intermediate proof: 25 minutes

Processing: long-shaped with round ends

Final proof: approx. 40 minutes

Baking temperature: 235° C, dropping to 220° C, giving steam

Baking time: approx. 22 minutes

Instructions for use: After the bulk fermentation time, scale the dough into balls and allow intermediate proof. Subsequently, divide the balls and mould round loosely. Dust the dough pieces liberally with rye flour and allow to relax for 10 minutes. Subsequently, mould long in rye flour, pressing more in the centre to shape round ends. Place on setters for the final proof. Turn the dough pieces at ¾ proof and place on setters, load giving steam and bake intensely.

Sheep's milk cheese cream:

Feta from sheep's milk	0.130 kg
Turkish cream yoghurt	0.070 kg
Tomato purée	1 teaspoon
Garlic, chopped	as required
Paprika powder	as required
Total weight	0.200 kg

Instructions for use: Put the feta and the Turkish cream yoghurt into a mixing bowl. Add the tomato purée and the freshly pressed garlic and mix. Season to taste with the paprika powder.

Melon and mint salad:

Water melon	0.250 kg
Honeydew melon	0.250 kg
Tequila	0.020 l
Lime juice	0.010 l
Salt	as required
Mint	as required
Total weight	0.530 kg

Instructions for use: Halve the melons and cut out half balls using a scoop. Mix the tequila and the lime juice for the dressing and season with a pinch of salt. Pour the dressing over the melons and allow to stand for approx. 1 hour. Cut the mint into fine strips and mix under.

Amounts for 10 pieces:

Castanocini	10 pieces
Sheep's milk cheese cream	0.200 kg
Cucumber	0.150 kg
Melon and mint salad	0.500 kg
Bacon, fried	0.200 kg
Feta from sheep's milk	0.050 kg
Threads of chilli	as required