



RECIPE SERVICE



Rosenbrötchen using İREKS RUSTICO

Wheat flour	10.000 kg
İREKS RUSTICO	0.400 kg
Margarine	0.100 kg
Salt	0.200 kg
Yeast	0.250 kg
Water, approx.	5.600 l
Total weight	16.550 kg

Mixing time:	3 + 6 minutes
Dough temperature:	26° C – 27° C
Bulk fermentation time:	none
Scaling weight:	2.100 kg/30 pieces
Intermediate proof:	approx. 20 minutes
Processing:	round
Final proof:	approx. 45 minutes
Baking temperature:	240° C, dropping, giving steam
Baking time:	20 – 22 minutes

Instructions for use:

After the intermediate proof, divide the balls using the dough divider/moulder onto greased mould plates and mould round. Subsequently, allow the dough pieces to prove on setters with the seam downwards. Turn at $\frac{3}{4}$ proof and bake giving steam.

