

# CONGRATULATION

## Nut Crackers using İREKS SEEDS & GRAINS



### Nut crackers:

İREKS SEEDS & GRAINS	10.000 kg
BACKEXTRAKT	0.800 kg
Almonds, nibbed	2.500 kg
Chopped walnuts	1.000 kg
Hazelnuts, chopped	2.500 kg
Salt	0.220 kg
<u>Water, approx.</u>	<u>9.500 l</u>
Total weight	26.520 kg

Mixing time: 10 minutes, slow

Dough temperature: 27° C – 28° C

Bulk fermentation time: 10 minutes

Scaling weight: 0.800 kg (for a tray of 80 cm x 60 cm)

Intermediate proof: none

Processing: crackers

Baking temperature: 140° C, with open damper

Baking time: approx. 60 minutes (core temperature: 98° C)

Instructions for use: After the mixing time, roll the dough out to a thickness of 2.6 mm between two sheets of baking paper. Using a cutter, cut out pieces with a diameter of 5 cm. Subsequently, sprinkle with the desired topping and bake with open damper.

**Avocado cream:**

Avocado	0.200 kg
Mascarpone	0.050 kg
Lime juice	as required
Salt	as required
Pepper	as required
Total weight	0.250 kg

Instructions for use: Halve the avocados, remove the stone and separate the flesh from the skin using a spoon. Add the mascarpone and crush into a fine purée using a fork. Season to taste with the lime juice, salt and pepper.

**Amounts for 10 pieces:**

Nut crackers	30 pieces
Avocado cream	0.250 kg
Pears in slices	0.150 kg
Raspberries	0.150 kg
Ham	10 slices
BACKEXTRAKT	0.015 kg
Edible flowers	0.005 kg
Fizzy sherbet	0.010 kg