

Striezel using LIEVITO MADRE DOLCE and MELLA-NUSS



Recipe for approx. 38 pieces

Dough:

Wheat flour type 550	10.000 kg
LIEVITO MADRE DOLCE	2.000 kg
Butter	1.500 kg
Whole egg	0.500 kg
Salt	0.150 kg
Yeast	0.600 kg
Water	4.500 l
Total weight	19.250 kg

Mixing time:	3 + 8 minutes, spiral mixer
Dough temperature:	approx. 28° C
Bulk fermentation time:	60 minutes at approx. 30° C
Scaling weight:	0.500 kg

Nut filling:

MELLA-NUSS	9.000 kg
Sweet cake crumbs	1.350 kg
Whole egg	1.350 kg
Water	4.100 l
Total weight	15.800 kg

Swelling time:	approx. 15 minutes
Scaling weight:	0.400 kg



RECIPE SERVICE



Instructions for use:	Roll out the dough to a size of approx. 30 x 40 cm and spread evenly with the nut filling. Then roll lengthwise, cut in the centre and braid into a plait. Place the striezel on trays lined with baking paper, allow to prove and bake.
Final proof:	60 – 80 minutes
Baking temperature:	180 – 190° C
Baking time:	25 – 30 minutes
Instructions for use:	After baking, glaze the striezel with apricot jelly and garnish as desired.