



RECIPE SERVICE



Schrippen using İREKS RUSTICO

Wheat flour	10.000 kg
İREKS RUSTICO	0.400 kg
Pastry margarine	0.100 kg
Salt	0.200 kg
Yeast	0.200 kg
Water, approx.	5.600 l
Total weight	16.500 kg

Mixing time:	3 + 6 minutes
Dough temperature:	26° C – 28° C
Bulk fermentation time:	none
Scaling weight:	1.800 kg/30 pieces
Intermediate proof:	20 minutes
Processing:	long-shaped
Final proof:	45 – 55 minutes
Baking temperature:	240° C, dropping, giving steam
Baking time:	17 minutes

Instructions for use:

After the intermediate proof, divide the balls using the dough divider/moulder and mould round and place the dough pieces on setters with the seam downwards. After a relaxation time of 20 minutes, press the upper surface of the dough pieces in the centre using the heel of the hand, fold together and shape slightly long. A clear seam should form. Place on setters with the seam downwards and allow final proof. Turn before baking and bake giving steam.

