

Durum Crusty Rings

using RUCKDESCHEL'S DURUM-SAUERTEIG and STABILASE



Wheat flour type 550	8.500 kg
Durum wheat semolina	1.000 kg
RUCKDESCHEL'S DURUM-SAUERTEIG	0.500 kg
STABILASE	0.150 kg
Salt	0.200 kg
Yeast	0.150 kg
Water, approx.	7.200 l
Total weight	17.700 kg

Mixing time: 3 + 7 minutes, spiral mixer

Dough temperature: approx. 27° C

Bulk fermentation time: approx. 30 minutes

Scaling weight: 0.600 kg

Intermediate proof: approx. 15 minutes

Instructions for use: After the bulk fermentation time, scale the dough and mould the dough pieces round using wheat flour. After the intermediate proof, press the dough pieces in the centre and, in durum wheat semolina, twist to form a ring with the seam downwards. Subsequently, place on setters dusted with wheat flour and durum wheat semolina with the seam downwards into the retarded fermentation. The next day, allow the dough pieces to stand for 30 – 60 minutes in the room, place on setters with the seam upwards and bake giving steam.

Final proof: retarded fermentation overnight at 5° C

Baking temperature: 240° C, dropping, giving steam

Baking time: approx. 30 minutes