



RECIPE SERVICE



Seelen using CIABATTA PLUS and MALT-EKSTRAKT (Liquid)

Wheat flour	10.000 kg
CIABATTA PLUS	0.300 kg
MALT-EKSTRAKT (Liquid)	0.200 kg
Salt	0.230 kg
Yeast	0.150 kg
Water	6.200 l

1st mixing time: 3 + 4 minutes

Water, approx.	2.300 l
Total weight	19.380 kg

2nd mixing time:	5 minutes, fast
Dough temperature:	26° C
Bulk fermentation time:	2 x 60 minutes
Scaling weight:	0.100 kg
Intermediate proof:	none
Processing:	seelen
Final proof:	none
Baking temperature:	240° C, dropping to 200° C, giving steam
Baking time:	approx. 25 minutes

Instructions for use:

After the mixing time, allow bulk fermentation time of the very soft dough in oiled dough basins. After approx. 60 minutes, stabilize the dough by lifting over and folding together. After a further 60 minutes, turn out onto a table moistened with water, separate dough pieces using moistened hands and stabilize with scraping hand movements. Subsequently, place on setters laid out with baking paper, sprinkle economically with caraway and pretzel salt and bake immediately giving steam.

