

# “Frankenlaib”

using LIQUID RYE SOUR and IREKS STABILAZ

Rye flour	5.300 kg
Wheat flour	2.000 kg
LIQUID RYE SOUR	4.500 kg
IREKS STABILAZ	0.100 kg
Bread spice	0.100 kg
Salt	0.150 kg
Yeast	0.150 kg
Water	6.500 l
Total weight	18.800 kg

Mixing time:	6 + 2 minutes
Dough temperature:	27° C
Bulk fermentation time:	20 minutes
Scaling weight:	1.250 kg
Intermediate proof:	none
Processing:	round
Final proof:	40 – 50 minutes
Baking temperature:	260° C, dropping to 190° C, giving steam
Baking time:	60 – 70 minutes

RECIPE SERVICE

**PASSION**  
*for*  
*Craft*



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Instructions for use:

After the bulk fermentation time, scale dough pieces and mould round. Press the upper surface of the dough pieces into the spice mixture, place on setters and dust with flour. The final proof initially takes place in a dry atmosphere in the room until hair cracks have formed. The remaining final proof can take place in the fermentation chamber. Load at almost full proof, giving steam which is not allowed to escape.

Topping:

mixture of coriander seeds, aniseed, fennel seeds and caraway seeds



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