



RECIPE SERVICE



Mohnzöpfchen using İREKS RUSTICO

Wheat flour	10.000 kg
İREKS RUSTICO	0.400 kg
Margarine	0.100 kg
Salt	0.200 kg
Yeast	0.300 kg
Water, approx.	5.500 l
Total weight	16.500 kg

Mixing time:	3 + 6 minutes
Dough temperature:	26° C – 27° C
Bulk fermentation time:	none
Scaling weight:	1.800 kg/30 pieces
Intermediate proof:	approx. 20 minutes
Processing:	strands
Final proof:	approx. 50 minutes
Baking temperature:	240° C, dropping, giving steam
Baking time:	approx. 18 minutes

Instructions for use:

After the intermediate proof, divide the balls using the dough divider/moulder and mould round. Subsequently, dust the dough pieces lightly with flour and place on boards with cloths. After a relaxation time of approx. 15 minutes, process into one-strand plaits, spray with water and press into poppy. After the final proof, bake giving steam.

