

Decorative Bread “veredelt” (Wheat Bread)

using PASTA ACIDA

and RUCKDESCHEL'S GERSTEN-MALTEX

Dough strips:

| | |
|------------------------------|----------|
| Wheat flour | 0.900 kg |
| Durum wheat semolina | 0.100 kg |
| PASTA ACIDA | 0.050 kg |
| RUCKDESCHEL'S GERSTEN-MALTEX | 0.030 kg |
| Salt | 0.020 kg |
| Yeast | 0.015 kg |
| Water, approx. | 0.700 l |
| Total weight | 1.815 kg |

Mixing time: 4 + 6 minutes

Dough temperature: 24° C – 25° C

Instructions for use: Fold in 0.250 kg roll-in shortening per each kg dough giving two double turns. It is recommended to observe short relaxation times between the individual turns. Roll the ready-folded dough out to a thickness of 3 mm. Subsequently, cut strips of 1.5 cm x 15 cm and put in a cool place.

Dough:

| | |
|------------------------------|-----------|
| Wheat flour | 9.000 kg |
| Durum wheat semolina | 1.000 kg |
| PASTA ACIDA | 0.500 kg |
| RUCKDESCHEL'S GERSTEN-MALTEX | 0.300 kg |
| Salt | 0.200 kg |
| Yeast | 0.150 kg |
| Water, approx. | 7.000 l |
| Total weight | 18.150 kg |

Mixing time: 4 + 6 minutes

Dough temperature: 24° C – 25° C

Bulk fermentation time: 30 minutes covered in dough basins

Scaling weight: 0.500 kg

REÇETE SERVİSİ

BROT
KUNST
RAUM
2019



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İREKS

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|-----------------------|---|
| Intermediate proof: | none |
| Processing: | round |
| Final proof: | retarded fermentation overnight at +5° C |
| Baking temperature: | 230° C, dropping, giving steam |
| Baking time: | approx. 30 minutes |
| Instructions for use: | After the bulk fermentation time, scale the dough pieces and mould round with wheat flour. Line each of the round fermentation baskets with eight strips of the folded dough. Subsequently, flour the strips lightly with rye flour. Toss the processed dough pieces in water and poppy seeds. Place in the prepared fermentation baskets with the seam upwards and join the strips with one another. Then allow retarded fermentation. After the retarded fermentation, allow the dough pieces to stand for 50 – 60 minutes, place on setters and bake, giving steam which is not allowed to escape. |



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