

Decorative Bread “vernetzt” (Mixed Wheat Bread)

using RUCKDESCHEL'S AROMA-MALZ,
RUCKDESCHEL'S ROGGEN-SAUERTEIG,
X 70, PANIMALTIN and STABILASE

Dough for the dark brown net:

Wheat flour type 550	1.200 kg
Rye flour type 1150	0.800 kg
RUCKDESCHEL'S AROMA-MALZ	0.060 kg
RUCKDESCHEL'S ROGGEN-SAUERTEIG	0.040 kg
X 70	0.030 kg
PANIMALTIN	0.030 kg
Salt	0.040 kg
Yeast	0.020 kg
Water, approx.	1.400 l
Total weight	3.620 kg

Mixing time: 4 + 5 minutes

Dough temperature: 27° C – 29° C

Bulk fermentation time: 30 minutes at +5° C

Instructions for use: Make a net of 10 cm x 15 cm using a strudel knife and dust with wheat starch. Subsequently, line long-shaped fermentation baskets uniformly with the net, allowing it to hang over the edge.

Dough:

Wheat flour type 550	6.000 kg
Rye flour type 1150	4.000 kg
RUCKDESCHEL'S AROMA-MALZ	0.200 kg
RUCKDESCHEL'S ROGGEN-SAUERTEIG	0.200 kg
STABILASE	0.050 kg
Salt	0.200 kg
Yeast	0.150 kg
Water, approx.	7.300 l
Total weight	18.100 kg

REÇETE SERVİSİ

BROT
KUNST
RAUM
2019



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Mixing time:	4 + 5 minutes
Dough temperature:	27° C – 29° C
Bulk fermentation time:	30 minutes covered in dough basins
Scaling weight:	1.000 kg
Intermediate proof:	10 minutes
Processing:	long-shaped
Final proof:	approx. 45 minutes
Baking temperature:	250° C, dropping, giving steam
Baking time:	approx. 50 minutes
Instructions for use:	After the bulk fermentation time, scale the dough pieces, mould round with wheat flour and process long after a short intermediate proof. Subsequently, place in the long-shaped fermentation baskets lined with the dark brown net with the seam upwards and join the net. After the final proof, turn the dough pieces out onto setters and bake, giving steam which is allowed to escape after 2 minutes.



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