

Decorative Bread “verknotet” (Wheat Bread)

using REX DURUM

and RUCKDESCHEL'S GERSTEN-MALTEX

Poolish:

Wheat flour	2.000 kg
Yeast	0.040 kg
Water, approx.	2.000 l
Total weight	4.040 kg

Mixing time: 4 minutes (homogenize all the ingredients well)

Dough temperature: 25° C

Standing time: 3 hours in the room, overnight at +3° C

Dough:

Wheat flour	6.000 kg
Durum wheat semolina	1.000 kg
Poolish	4.040 kg
REX DURUM	1.000 kg
RUCKDESCHEL'S GERSTEN-MALTEX	0.300 kg
Salt	0.200 kg
Yeast	0.150 kg
Water, approx.	5.400 l
Total weight	18.090 kg

Mixing time: 4 + 8 minutes

Dough temperature: 24° C – 25° C

Bulk fermentation time: 30 minutes covered in dough basins

Scaling weight: 3.000 kg/30 pieces
6 x 0.100 kg per loaf

Intermediate proof: 10 minutes

Processing: Winston knots

Final proof: retarded fermentation overnight at +5° C

REÇETE SERVİSİ

BROT
KUNST
RAUM

2019



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Baking temperature:

230° C, dropping, giving steam

Baking time:

approx. 35 minutes

Instructions for use:

After the bulk fermentation time, scale balls of 3.000 kg and mould round. After the intermediate proof, divide in the dough divider/moulder and stretch the dough pieces long into strands of approx. 20 cm. Dust the dough strands lightly with wheat flour, process six dough strands into a Winston knot and place on setters. 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.

REÇETE SERVİSİ



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