

Decorative Bread “verdreht” (Mixed Wheat Bread)

using RUCKDESCHEL'S ROGGEN-SAUERTEIG
and OPTILIS

Wheat flour type 812	8.800 kg
Rye flour type 1150	1.200 kg
RUCKDESCHEL'S ROGGEN-SAUERTEIG	0.130 kg
OPTILIS	0.100 kg
Salt	0.200 kg
Yeast	0.130 kg
Water, approx.	7.200 l
Total weight	17.760 kg

Mixing time:	6 + 4 minutes
Dough temperature:	27° C – 28° C
Bulk fermentation time:	20 minutes
Scaling weight:	1.200 kg
Intermediate proof:	10 minutes
Processing:	long-shaped, folded
Final proof:	retarded fermentation overnight at +5° C
Baking temperature:	250° C, dropping, giving a little steam
Baking time:	approx. 60 minutes

REÇETE SERVİSİ

**BROT
KUNST
RAUM**
2019



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İREKS

Instructions for use:

After the bulk fermentation time, scale the dough pieces, mould round with rye flour and allow intermediate proof. Subsequently, stretch the dough pieces long and round-bodied with pointed ends, place together into a snail and press the ends together. Flour the dough pieces intensely, place on setters with the floured side upwards and allow retarded fermentation. After the retarded fermentation, allow the dough pieces to stand for 50 – 60 minutes and place on setters with the floured side upwards. Subsequently, cut the upper surface of the dough pieces and bake, giving a little steam which is not allowed to escape.



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