

Decorative Bread “verzweigt” (Mixed Wheat Bread)

using RUCKDESCHEL'S ROGGEN-MALZ,
RUCKDESCHEL'S ROGGEN-SAUERTEIG
and STABILASE

Wheat flour type 550	8.500 kg
Rye flour type 1150	1.500 kg
RUCKDESCHEL'S ROGGEN-MALZ	0.200 kg
RUCKDESCHEL'S ROGGEN-SAUERTEIG	0.150 kg
STABILASE	0.100 kg
Salt	0.200 kg
Yeast	0.150 kg
Water, approx.	7.500 l
Total weight	18.300 kg

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:	none
Processing:	long-shaped
Final proof:	retarded fermentation overnight at +5° C
Baking temperature:	250° C, dropping, giving steam
Baking time:	approx. 50 minutes

REÇETE SERVİSİ

**BROT
KUNST
RAUM**
2019



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Instructions for use:

After the bulk fermentation time, scale the dough pieces, mould round with rye flour and mould long. Subsequently, place in long-shaped fermentation baskets with the seam upwards. Then allow retarded fermentation. After the retarded fermentation, allow the dough pieces to stand for 50 – 60 minutes and place on setters with the seam downwards. Dust with wheat starch and wheat flour (1:1) and cut out an ear of grain pattern. In addition, cut along the outer edge and bake, giving steam which is not allowed to escape.



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