

Decorative Bread “verliebt” (Wheat Bread)

using PASTA ACIDA

and RUCKDESCHEL'S GERSTEN-MALTEX

Dough for stars:

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

Bulk fermentation time: 30 minutes at -18° C

Instructions for use: Roll the dough out to a thickness of 3 mm and cut into three different sizes using star cutters.

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

Intermediate proof: 10 minutes

Processing: round

REÇETE SERVİSİ

BROT
KUNST
RAUM
2019



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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, mould round with wheat flour and subsequently, allow intermediate proof with the seam downwards. Place the cut-out stars from large to small on the bread dough pieces with rye flour, press down slightly and place on setters with the stars upwards. Then allow retarded fermentation. After the retarded fermentation, allow the dough pieces to stand for 50 – 60 minutes. Place the dough pieces on setters with the stars upwards. Using a knife, cut an additional star pattern into the top star and press down slightly in the centre. Bake giving steam which is not allowed to escape.



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