

# Decorative Bread “verweht” (Wheat Bread)

using PASTA ACIDA

and RUCKDESCHEL'S GERSTEN-MALTEX

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
<u>Water, approx.</u>	<u>6.700 l</u>
Total weight	17.850 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
Final proof:	retarded fermentation overnight at +5° C
Baking temperature:	240° C, giving steam
Baking time:	approx. 30 minutes

REÇETE SERVİSİ

**BROT  
KUNST  
RAUM  
2019**



İREKS GIDA SANAYİ A.Ş.  
Çerkezköy Organize Sanayi  
Bölgesi  
İsmet Paşa Mahallesi 4. Sok. No: 5  
59510 Kapaklı / Tekirdağ  
TÜRKİYE  
Tel: +90 282 758 20 20  
Fax: +90 282 758 21 21  
ireks@ireks.com.tr  
www.ireks.com.tr

  
**İREKS**

Instructions for use:

After the bulk fermentation time, scale the dough pieces, mould round with wheat flour and allow to relax for 10 minutes. From the round dough pieces, roll out a third of the dough from each into a dough tongue using a rolling pin. Cut out the leaf shape on the dough tongue using a round cutter and dust with rye flour. Place the dough tongue on the dough piece, put onto floured cloths with the leaf upwards and dust with rye flour and wheat starch (1:1). Then allow retarded fermentation. After the retarded fermentation, allow the dough pieces to stand for 50 – 60 minutes, place on setters, dust lightly with rye flour and wheat starch (1:1) once more and cut out the leaf pattern. Subsequently, bake giving steam which is not allowed to escape.



REÇETE SERVİSİ

İREKS GIDA SANAYİ A.Ş.  
Çerkezköy Organize Sanayi  
Bölgesi  
İsmet Paşa Mahallesi 4. Sok. No: 5  
59510 Kapaklı / Tekirdağ  
TÜRKİYE  
Tel: +90 282 758 20 20  
Fax: +90 282 758 21 21  
ireks@ireks.com.tr  
www.ireks.com.tr

