

Decorative Bread “verblüfft” (Mixed Wheat Bread)

using IREKS-WEIZENSAUER,
RUCKDESCHEL'S GERSTEN-MALTEX
and STABILASE

Wheat flour type 550	8.500 kg
Rye flour type 1150	1.500 kg
IREKS-WEIZENSAUER	0.500 kg
RUCKDESCHEL'S GERSTEN-MALTEX	0.200 kg
STABILASE	0.075 kg
Salt	0.200 kg
Yeast	0.150 kg
Water, approx.	7.500 l
Total weight	18.625 kg

Mixing time:	4 + 5 minutes
Dough temperature:	27° C – 29° C
Bulk fermentation time:	20 minutes covered in dough basins
Scaling weight:	2 x 0.750 kg
Intermediate proof:	5 minutes
Processing:	bull's head shape
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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IREKS

Instructions for use:

After the bulk fermentation time, scale the dough pieces, mould round with rye flour and allow intermediate proof. For the bull's head, fold the dough pieces as a triangle in the lower third and roll out the upper third flat. For the horns, shape the dough piece long and pointed, place in the centre of the rolled-out dough of the bull's head and fold the dough tongue over to the front. Then put onto slightly floured cloths with the upper side downwards and allow retarded fermentation. After the retarded fermentation, allow the dough pieces to stand for 50 – 60 minutes. Turn the dough pieces for the bull's head and place on setters. Subsequently, place the template on top and dust slightly with wheat flour. Using a knife, carefully cut a Y into the bull's head. Bake giving steam which is not allowed to escape.



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