

Decorative Bread “vereint” (Wheat Bread)

using PASTA ACIDA

and RUCKDESCHEL'S GERSTEN-MALTEX

Dough strips:

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, cut strips of 2 cm x 15 cm and put in a cool place.

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: none

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 and mould round with wheat flour. Line each of the fermentation baskets with four dough strips, allowing them to hang evenly over the edge, and dust with rye flour. Place the round-moulded dough pieces in the prepared fermentation baskets with the seam upwards and join the dough strips with one another. Then allow retarded fermentation. After the retarded fermentation, allow the dough pieces to stand for 50 – 60 minutes. Subsequently, turn out onto setters and press down in the centre. Bake giving steam which is not allowed to escape.

REÇETE SERVİSİ



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