

# Decorative Bread “verewigt” (Mixed Wheat Bread)

using RUCKDESCHEL'S ROGGEN-SAUERTEIG  
and OPTILIS

Wheat flour type 812	8.800 kg
Rye flour type 1150	1.200 kg
RUCKDESCHEL'S ROGGEN-SAUERTEIG	0.175 kg
OPTILIS	0.100 kg
Salt	0.220 kg
Yeast	0.130 kg
Water, approx.	7.200 l
Total weight	17.825 kg

Mixing time:	5 + 7 minutes
Dough temperature:	27° C – 28° C
Bulk fermentation time:	20 minutes
Scaling weight:	1.200 kg
Intermediate proof:	none
Processing:	round
Final proof:	retarded fermentation overnight at +5° C
Baking temperature:	250° C, dropping, giving steam
Baking time:	approx. 60 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

  
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Instructions for use:

After the bulk fermentation time, scale the dough pieces and mould round with wheat flour. Place in round, floured fermentation baskets with the seam upwards and allow retarded fermentation. After the retarded fermentation, allow the dough pieces to stand for 50 – 60 minutes. Carefully turn the dough pieces out onto setters and make four decorative cuts on the outer sides. Subsequently, bake giving steam which is not allowed to escape.



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