

Flat Bread

using SEEDS & GRAINS

SEEDS & GRAINS	10.000 kg
Grape molasses	
(Thick syrup made by boiling down grape juice)	0.800 kg
Salt	0.150 kg
<u>Water, approx.</u>	<u>10.000 l</u>
Total weight	20.950 kg

Mixing time:	2 + 4 minutes
Dough temperature:	25° C – 26° C
Bulk fermentation time:	60 minutes
Scaling weight:	depending on the size
Intermediate proof:	none
Processing:	flat bread
Final proof:	none
Baking temperature:	250° C, giving steam
Baking time:	22 minutes

RECIPE SERVICE

PASSION
for
Craft



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Instructions for use:

After the bulk fermentation time, roll the dough out (between two sheets of baking paper) to a thickness of 11 mm, sprinkle with topping and cut or cut out into the desired shape. Subsequently, bake giving steam.

Topping:

coarse oats, coarse rye, rye flour



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