Flat Bread using SEEDS & GRAINS

SEEDS & GRAINS
Grape molasses
(Thick syrup made by boiling down grape juice)
Salt
Water, approx.

Total weight

10.000 kg
0.800 kg
0.150 kg
20.950 kg

Mixing time: 2 + 4 minutes Dough temperature: 25° C $- 26^{\circ}$ 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





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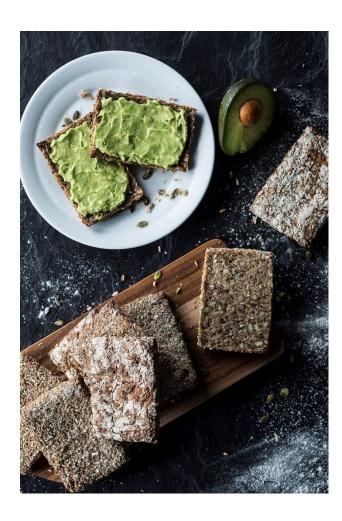


Instructions for use:

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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