



Premium Dinkel-Kröstchen

Our Premium Dinkel-Krústchen is perfect for rustically bread and roll specialities.
 Spelt flour gives this typical nutty character.
 Selected raw materials maximize taste and fresh keeping abilities.
 Stable and dry dough properties ensure smooth preparation through the direct, retarded or interrupted fermentation process.



Recipe suggestion:	<u>Dinkel-Krústchen</u>	<u>Basic recipe</u>
	Premium Dinkel-Krústchen	5,000 kg
	Spelt flour (Type 630)	5,000 kg
	Yeast	0,300 kg
	Water	ca. 5,600 l

	Dough weight	15,900 kg
Kneading time:	Approx. 6 minutes slow and 4 minutes fast speed.	
Temperature:	The ideal dough temperature is approx. 25 - 26 °C.	
Dough resting:	Approx. 10 minutes.	
Preparation:	Divide dough into 2.400 kg portions and round mould them. Allow to rest for approx. 10 minutes. Sub-divide with a 30 piece dough dividing machine. Dust the surface with Premium Dinkel-Krústchen and place on baking trays.	
Proofing time:	Approx. 40 minutes at 34 °C and 75 % humidity.	
Baking process:	When ¾ of proofing time has elapsed, score as desired and place the prepared trays in the oven. Set at approx. 240 °C with a medium steam setting. After 3 min. reduce the temperature to approx. 190 °C. Approx. 5 minutes before full baking time, open the damper and allow to bake to crispy brown rolls.	
Baking time:	Total baking time approx. 22 minutes.	