



Premium Fünfkorn-Kruste



Our Premium Fünfkorn-Kruste maximizes the essence and aroma of 5 different grains, carefully blended to form multi-cereal bread and roll specialties. Its light malty characteristics and grainy composition ensures a delightful experience. Stable and dry dough properties ensure machinability. A smooth preparation through the direct, retarded or interrupted fermentation process is assured.



## Recipe suggestion:

### Grainy rolls

### Basic recipe

|                                |                 |       |
|--------------------------------|-----------------|-------|
| Wheat flour                    | 5,000 kg        | _____ |
| <b>Premium Fünfkorn-Kruste</b> | 5,000 kg        | _____ |
| Yeast                          | 0,350 kg        | _____ |
| Water                          | approx. 6,200 l | _____ |
| -----                          |                 |       |
| Dough weight                   | 16,550 kg       |       |

## Kneading time:

Approx. 5 min. slow and 7 min. fast speed.

## Temperature:

The ideal dough temperature is between 25 - 26 °C.

## Dough resting:

Approx. 10 min.

## Preparation:

Divide dough into 2.100 kg portions and round mould them. Allow to rest for 10 - 15 min. Sub-divide with a 30 piece dough dividing machine. Brush the surface with water and decorate with **Premium Décor-Royal** or **Premium Décor-Royal-Star**.

## Proofing time:

Approx. 45 min. at 34 °C and 75 % humidity.

## Baking process:

When  $\frac{3}{4}$  of proofing time has elapsed, place the prepared trays in the oven. Set at approx. 240 °C with a medium steam setting. After 5 min. reduce the temperature to approx. 190 °C. Approx. 5 min. before full baking time, open the damper and allow to bake to crispy brown rolls.

## Baking time:

Total baking time approx. 18 – 22 min.