



Premium Oriental-Kruste



With our Premium Oriental-Kruste you can savour the taste and enjoy the essence of typical spices from Orient and Occident. All Premium Oriental-Kruste products are ideal for the barbeque season! Hint: For particular variations top the bread with our Premium Décor Oriental!



Recipe suggestion:

Oriental bread

Betriebsrezeptur

Wheat flour	5,000 kg	_____
Premium Oriental-Kruste	5,000 kg	_____
Yeast	0,350 kg	_____
Vegetable Oil	0,200 kg	_____
Water	approx. 5,400 l	_____

Dough weight	15,950 kg	

Kneading time:

Approx. 4 min. slow and 7 min. fast speed.

Temperature:

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

Dough resting:

Approx 20 min.

Preparation:

Divide dough into pieces of 0,450 kg each. After moulding allow to rest for several minutes, then form into long shaped loaves, brush surface with water and roll in **Premium Décor-Oriental**.

Proofing time:

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

Baking process:

When $\frac{3}{4}$ of proofing time has elapsed, take the bread out of the proofing chamber and allow a short stabilization period. Score as desired and place the prepared trays into the oven. Set at approx. 210 °C with a medium steam setting. After 5 min. reduce the temperature to approx. 180 °C. Approx. 10 min. before full baking time, open the damper and allow to bake to a crispy brown.

Baking time:

Total baking time approx. 25 – 30 min.