

Premium Décor-Royal-Star



Premium Décor-Royal-Star is a delectable combination of cereals. It consists of sunflower seeds, millet seeds, sesame seeds and linseeds, as well as oat flakes, barley flakes, spelt flakes and rye flakes. Premium Décor-Royal-Star is ideal for topping bread or to enrich and mix into plain roll dough.



Recipe suggestion:

Multigrain-bread

Basic recipe

Premium Décor-Royal-Star	2,000 kg	_____
Sea salt	0,040 kg	_____
Water, approx. 60 °C	1,200 l	_____

Sponge, (soak approx. 2-4 h)	3,240 kg	_____
Premium Malzextrakt-Hell	0,200 kg	_____
Mixed bread dough	10,000 kg	_____

Dough weight	13,440 kg	

Kneading time:

Approx. 3 min. slow and 2 min. fast speed.

Temperature:

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

Dough resting:

Approx. 25 min.

Preparation:

Divide dough into pieces of 0,780 kg each. After moulding allow to rest for several minutes, then form into long shaped loaves, brush surface with water and roll either in **Premium Décor Royal** or **Premium Décor Royal-Star**.

Proofing time:

Approx. 40 - 50 min. within 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. 230 °C with a medium steam setting. After 5 min. reduce the temperature to approx. 190 °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. 40 – 45 min.