

Premium Décor-Royal



Premium Décor Royal is the bakers favourite seed-mix. It consists of sunflower seeds, sesame seeds and linseeds. Premium Décor Royal is ideal for topping bread or to enrich and mix into plain roll dough.



Recipe suggestion:

Multigrain-bread

Basic recipe

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

Sponge (soak approx. 2-4 h)	3,040 kg	_____
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Premium Malzextrakt-Dunkel	0,100 kg	_____
Mixed roll dough	10,000 kg	_____

Dough weight	13,140 kg	
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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-Select**.

Proofing time:

Approx. 40 - 50 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. 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.