



Premium Active-Soft-Gel-Plus

Premium Active-Softgel-Plus is a concentrated baking paste. Its main ingredients are special hydrated emulsifiers. Premium Active-Softgel-Plus is versatile and ensures that all baked goods get a succulent and tender bite. The stay-fresh capabilities are unbeatable. The dough is very pliable and reliable processing is assured. Premium Active-Softgel-Plus can be used for of all kinds of yeast doughs.



## Recipe suggestion

### Butter yeast pastries

### Basic recipe

Wheat flour	10,000 kg	_____
Butter	1,500 kg	_____
Sugar	1,500 kg	_____
Eggs	1,200 kg	_____
Yeast	0,800 kg	_____
Premium Weizensauer-Spezial	0,300 kg	_____
Premium Soft-Bake	0,250 kg	_____
Premium Active-Softgel-Plus	0,200 kg	_____
Salt	0,150 kg	_____
Water	approx. 3,000 l	_____
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Dough weight	18,900 kg	

## Kneading time:

Approx. 3 min. slow and 7 min. fast speed.

## Temperature:

The ideal dough temperature is between 23 - 24 °C.

## Dough resting:

Approx. 5 – 10 min.

## Preparation:

Divide dough pieces of approx. 0,160 kg each and allow approx. 10 - 20 min. intermediate proof. Subsequently, form to approx. 35 cm elongated dough-pieces. Take three, four or five dough-pieces, twist together and place on baking trays.

## Proofing time:

Approx. 45 min. at 32 °C and 75 % humidity.

## Baking process:

When  $\frac{3}{4}$  of proofing time has elapsed, brush surfaces with egg wash and decorate the top with coarse sugar or almonds. Load at full proof in the oven and bake at approx. 170 °C.

## Baking time:

Total baking time approx. 28 – 35 min.