



Premium Dinkel-Kartoffel-Kruste

Join the trendsetting world and allow your taste buds to enjoy Premium Dinkel-Kartoffel-Kruste in roll, loaf or baguette form. Its ability to enhance both taste and enjoyment of fillings such as cheese, cured ham and smoked bacon is second to none. A smooth preparation through the direct, retarded or interrupted fermentation process is assured.



Recipe suggestion:

Spelt-potato bread

Basic recipe

Spelt flour	4,000 kg	_____
Premium Dinkel-Kartoffel-Kruste	3,000 kg	_____
Wheat flour	3,000 kg	_____
Yeast	0,300 kg	_____
Water	approx. 6,300 l	_____

Dough weight	16,600 kg	

Kneading time:

Approx. 5 min. slow and 4 min. fast speed.

Temperature:

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

Dough resting:

Approx. 25 min.

Preparation:

Divide dough into pieces of 0,550 kg each. Round mould with generous use of rye flour and place with the closure downwards on setters. Proof at room temperature or in the proofing chamber.

Proofing time:

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

Baking process:

When $\frac{3}{4}$ of proofing time has elapsed, turn the bread over and place in a pre-heated deck oven at approx. 240 °C. Wait for 60 seconds and then apply plenty of steam. 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. 35 – 40 min.