



Premium Hopfen-Kruste



Our Premium Hopfen-Kruste is perfect for rustically bread and roll specialities. Hops and malt, combined with extra spices and valuable sunflower seeds gives of its own character. Selected whole meal flours and potato flakes maximize taste and fresh keeping abilities. Stable and dry dough properties ensure machinability.



Recipe suggestion:

Speciality rolls

Basic recipe:

Wheat flour	5,000 kg	_____
Premium Hopfen-Kruste	5,000 kg	_____
Yeast	0,350 kg	_____
Water	approx. 6,200 l	_____

Dough weight	16,550 kg	

Kneading time:

Approx. 5 min. slow and 7 min. fast speed.

Temperature:

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

Dough resting:

Approx 10 min.

Preparation:

Divide dough into 2,100 kg portions and round mould them. Allow to rest for 10-15 min. Sub-divide with a 30 piece dough dividing machine. Brush the surface with water and decorate with **Premium Décor-Royal** or **Premium Décor-Royal-Star**.

Proofing time:

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

Baking process:

When $\frac{3}{4}$ of proofing time has elapsed, place the prepared trays in the oven. Set at approx. 230 °C with a medium steam setting. After 5 min. reduce the temperature to approx. 190 °C. Approx. 5 min. before full baking time, open the damper and allow to bake to crispy brown rolls.

Baking time:

Total baking time approx. 18 – 22 min.