



Premium Wurzel-Kruste

With our Premium Wurzel-Kruste you can savour the taste and enjoy the essence of real bread specialties such as Ciabatta, Ciabattinos and Twists with its hollow crumb texture. Stable dough properties with a high dough yield are guaranteed. Our non stick mixture ensures a smooth machinability.



Recipe suggestion:

Wurzel-Twists

Basic recipe

Wheat flour	9,000 kg	_____
Premium Wurzel-Kruste	1,000 kg	_____
Yeast	0,150 kg	_____
Water	approx. 6,800 l	_____

Dough weight 16,950 kg

Kneading time:

Approx. 4 min. slow and 12 min. fast speed.

Temperature:

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

Dough resting:

Approx. 80 min. preferably in greased plastic boxes.

Preparation:

Once the dough has rested, place the prepared dough on a table generously sprinkled with rye flour. With a plastic scraper divide the dough into approx. 12 cm wide strips weighing approx. 0,380 kg each. Twist ends of the dough pieces against each other, place on dusted setters and set to proof.

Proofing time:

Approx. 30 min. at 34 °C and 75 % humidity.

Baking process:

Take the proven Twists out of the proofing chamber and allow a short stabilization period. Then place into the deck oven and bake with low steam setting at approx. 220 °C. After 5 min. open the damper and reduce temperature to approx. 180 °C.

Baking time:

Total baking time approx. 28 – 35 min.