



Premium Malzextrakt-Dunkel



The use of Premium Malzextrakt-Dunkel improves the binding properties of dough. The baked products achieve an appetizingly brown crumb colour with typical aromatic, malty flavour and excellent stay-fresh capabilities.

Premium Malzextrakt-Dunkel is eminently suited for the production of rye and whole-meal bread.



Recipe suggestion:

Cooked-bread Borodinsky Style:

Basic recipe

Premium Roggenschrot-Fein	5,000 kg	_____
Premium Malzextrakt-Dunkel	0,900 kg	_____
Caraway seeds	0,150 kg	_____
Water approx. 95 °C	8,500 l	_____

Hot Sponge, (soak approx. 3 h)	14,550 kg	_____
Rye flour	5,000 kg	_____
Sugar	0,600 kg	_____
Premium Malzsauer-Dunkel	0,300 kg	_____
Yeast	0,300 kg	_____
Sea salt	0,220 kg	_____

Dough weight	20,970 kg	_____

Kneading time:

Approx. 12 min. slow and 2 min. fast speed.

Temperature:

The ideal dough temperature is between 29 - 30 °C.

Dough resting:

Approx. 10 min.

Preparation:

Divide dough into pieces of 1,350 kg each (weight depends on size of bread forms). Form into long shaped loaves, decorate with coriander or a mix of coriander and caraway-seeds.

Proofing time:

Approx. 60 min. within 34 °C and 75 % humidity.

Baking process:

Take the proven loaves out of the proofing chamber and place in the deck oven. Set at approx. 240 °C with a medium steam setting. After 5 min. reduce temperature to approx. 180 °C.

Baking time:

Total baking time approx. 60 - 75 min.