

Coarse-textured Artisan Malt Bread

using CRAFT-MALZ, PASTA ACIDA and NATURAL

Soaked grain:

Pumpkin seeds	1.000 kg
Sesame	0.500 kg
Water (40° C), approx.	1.000 kg
Total weight	2.500 kg

Swelling time: approx. 2 hours

Dough:

Rye flour	6.000 kg
Wheat flour	4.000 kg
Soaked grain	2.500 kg
CRAFT-MALZ	1.500 kg
PASTA ACIDA	0.250 kg
NATURAL	0.300 kg
Salt	0.200 kg
Yeast	0.100 kg
Water, approx.	8.000 kg
Total weight	22.850 kg

Mixing time: 6 + 3 minutes
 Dough temperature: approx. 28° C
 Bulk fermentation time: 30 – 40 minutes
 Scaling weight: 1.600 kg
 Intermediate proof: none
 Processing: round
 Final proof: approx. 50 minutes
 Baking temperature: 260° C, dropping, giving steam
 Baking time: 70 – 90 minutes

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Instructions for use:

After the bulk fermentation time, scale the dough pieces, mould slightly round, place on floured setters, press slightly flat and allow to prove. At $\frac{3}{4}$ proof, load giving steam which is allowed to escape after one minute.

RECIPE SERVICE



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