

# Artisan Malt Rolls and Knots

using CRAFT-MALZ and VOLTEX

RECIPE SERVICE

## Hot soaked grain:

Durum wheat semolina	1.000 kg
<u>Water, boiling</u>	<u>4.000 kg</u>
Total weight	5.000 kg

Instructions for use: Bring the water to the boil, stir in the durum wheat semolina and allow to stand overnight in a cool room.

## Dough:

Wheat flour	9.000 kg
Hot soaked grain	5.000 kg
CRAFT-MALZ	1.500 kg
VOLTEX	0.150 kg
Vegetable oil	0.100 kg
Salt	0.220 kg
Yeast	0.300 kg
<u>Water, approx.</u>	<u>3.500 kg</u>
Total weight	19.770 kg

Mixing time: 4 + 6 minutes  
Dough temperature: 25° C – 26° C  
Bulk fermentation time: approx. 10 minutes  
Scaling weight: 0.090 kg  
Intermediate proof: 5 – 10 minutes  
Processing: as desired  
Final proof: approx. 60 minutes

IREKS U.K. Ltd.  
Herons Way  
Chester Business Park  
CHESTER CH4 9QR  
UNITED KINGDOM  
Tel.: +44 1244 893713  
info@ireks.co.uk  
www.ireks.co.uk  
www.ireks.ie

  
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Baking temperature: 240° C  
Baking time: 20 – 22 minutes



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