

Savoury Monkey Bread

using IREKS CORN BREAD-MIX RSPO MB and PASTA ACIDA K

Dough:

| | |
|------------------------------|----------|
| Wheat flour | 5.000 kg |
| IREKS CORN BREAD-MIX RSPO MB | 5.000 kg |
| PASTA ACIDA K | 0.200 kg |
| Paprika and chili in oil | 0.500 kg |
| Butter | 0.300 kg |
| Yeast | 0.250 kg |
| Water, approx. | 5.500 kg |

| | |
|-----------------------|-----------------|
| <u>Mango cubes *)</u> | <u>1.200 kg</u> |
| Total weight | 17.950 kg |

*) Add at the end of the mixing time.

Cheese-spice mixture:

| | |
|---|--------------------|
| Emmental, grated | 4.000 kg |
| Sesame | 2.000 kg |
| <u>Herbs, salt, pepper, paprika, chilli</u> | <u>as required</u> |
| Total weight | 6.000 kg |

| | |
|-------------------------|---------------------------|
| Mixing time: | 2 + 8 minutes |
| Dough temperature: | approx. 28° C |
| Bulk fermentation time: | approx. 20 minutes |
| Intermediate proof: | none |
| Scaling weight: | 0.450 kg |
| Final proof: | overnight at 8° C – 10° C |
| Baking temperature: | 210° C |
| Baking time: | 30 – 35 minutes |

Instructions for use:

After the bulk fermentation time, roll the dough out to approx. 10 mm and cut into strips of approx. 2.0 cm in width. Briefly dip the dough strands into liquid butter and subsequently toss in the cheese-spice mixture. Cut the strands into pieces of approx. 2.0 cm in width and put into the tins brushed with butter. Store at approx. 10° C overnight and bake the next day.

