

Roll trio



Description:

Roll practically consists of 3 species of flour in suitable proportions: wheat flour, rye flour and spelled flour. After baking yet long lasting freshness, a beautiful and well-porosity can be bite. Suitable for both lines mechanical and craft. Bread you can also decorate with rye bran which makes the piece is product interesting. The perfect base for sandwiches for breakfast both savory and sweet.

Recipe:

Wheat flour 500	70 kg
Rye flour 720	20 kg
MIX	20 kg
Yeast	4 kg
Water	65 kg
Cake	179 kg

Parameters:

Mixing time:

Slow turns	2 min
Fast turns	6 min
Cake temperature	24°C
Cake aging	15 min
Sample weight	ok. 90 g
Cooking them	60 min
Cooking time	15 min
The furnace temperature	250° C
The final temperature furnace	210°C

Components:

Spelled flour, wheat flour, salt, barley malt, dry acid, rye, wheat malt, enzymes, amylase, xylanase, ascorbic acid

Comments:

- bake with abundant fog