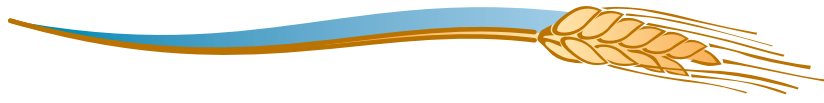


IREKS
Vollsauer





Classic natural rye sourdough - in the style of the traditional craft

- direct dough preparation for all sourdough bread, country bread, farmer bread
- machinable and fermentation stable doughs

Constant acidification

- high reliability
- compensation of deviating qualities of the company's own sourdough

Guaranteed consistently good bread quality

- direct, in combination with the company's own sourdough or with dough acidifying agents

Basis for constantly good bread quality

- typically aromatic sourdough taste
- typical crumb appearance
- rustic crust
- long freshkeeping

Farmer Rye Bread

Rye flour	5.000 kg
Wheat flour	3.000 kg
IREKS-VOLLSAUER	2.000 kg
L'AMOURETTE	1.000 kg
Instant yeast	0.100 kg
Water, approx.	7.600 l
Total weight	18.700 kg

Mixing time:	spiral: 6 minutes slow, 3 minutes fast
Dough temperature:	28° C
Bulk fermentation time:	30 minutes
Scaling weight:	0.800 kg
Intermediate proof:	15 - 20 minutes
Processing:	round
Final proof:	50 minutes
Baking temperature:	250° C, dropping to 200° C, giving steam, allow the steam to escape after approx. 5 minutes
Baking time:	55 minutes

Instructions for use:

Scale the dough pieces after the bulk fermentation time and mould round. After the intermediate proof, mould the dough pieces round again and place on setters with the floured seam upwards and allow to prove. Load at almost full proof, giving steam, which is allowed to escape after approx. 5 minutes or when the typical cracks on the surface are visible. Bake intensely.

Farmer Rolls

Wheat flour	7.000 kg
Rye flour	2.000 kg
IREKS-VOLLSAUER	1.000 kg
L'AMOURETTE	1.000 kg
Instant yeast	0.100 kg
Water, approx.	6.600 l
Total weight	17.700 kg

Mixing time:	spiral: 3 minutes slow, 6 minutes fast
Dough temperature:	26° C - 27° C
Bulk fermentation time:	none
Scaling weight:	1.000 kg - 1.200 kg/30 pieces
Intermediate proof:	10 - 15 minutes
Processing:	as desired
Final proof:	50 - 60 minutes
Baking temperature:	230° C - 220° C, giving steam Open the damper 3 - 5 minutes before the end of the baking time.
Baking time:	15 - 17 minutes

General remark:

Many recipe variations can be made from this basic dough by adding, for example, bread spices, dried herbs, dried marinated fruits, pitted olives, semi sun-dried tomatoes, walnuts, sautéed onions, grated cheese.

