

# Caraway Potato Bread



The prepared raw materials in the mixer before mixing.



The ready dough after mixing. Small potato pieces still have to be visible.



Scaling the dough pieces after the bulk fermentation time.



This is how a master baker moulds the dough pieces round.

RECIPE SERVICE

#### Our representatives in Asia:

Mr. Josef Greiner  
Mobile: +66 819052166  
Josef.Greiner@ireks.com

Mr. Leo de Leijer  
Mobile: +66 818814162  
Leo.deLeijer@ireks.com

Mr. Gerhard Stichberger  
Mobile: +65 96643952  
Gerhard.Stichberger@ireks.com

Mr. Ingo Wenserritt  
Mobile: +66 819450418  
Ingo.Wenserritt@ireks.com

IREKS GmbH  
Lichtenfelser Str. 20  
95326 Kulmbach  
GERMANY  
Tel.: +49 9221 706-0  
Fax: +49 9221 706-306  
ireks@ireks.com  
www.ireks-asiapacific.com



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# Caraway Potato Bread



After an intermediate proof of approx. 20 minutes, the dough pieces are given their final shape.



Durum wheat semolina is used as topping.



After approx. 35 minutes proof, the dough pieces are placed on setters.



After being placed on setters, the dough pieces have to relax for a further 10 minutes approximately. Subsequently, they are loaded into a deck oven.

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The loaves develop in the oven and the crust crack opens.



Caraway Potato Bread – a bread speciality with a rustic crust, long freshkeeping and a unique taste!

Absolute enjoyment with a hearty meal of ham, cheese and a good mouthful of beer.

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