

Pumpnickel



To achieve an optimum dough temperature, the water should be between 55 – 60° C.



Tip: scaling and moulding is more simple with wet hands.



After a bulk fermentation time of two hours, place the pieces directly into greased toast bread tins. The toast bread tin should be filled to approx. 1 cm below the upper rim.



Press the dough into the greased tins and smooth the surface with a dough scraper. We recommend baking the pumpnickel in closed toast bread tins.

RECIPE SERVICE

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Pumpernickel



For canapés, the pumpernickel can also be wrapped as a roll in metal foil.



Tip: if your oven does not have steam, pour some water onto the baking tray.



As soon as a core temperature of at least 96° C has been reached, the baked goods have been baked in an optimum way.



Pumpernickel has a long consumption freshness and a pleasant, slightly sweet taste.

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The finished canapés: colourful, deliciously decorated, an eye-catcher for every buffet.

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