

“Wasabi Berliners” using REX MILANO, IREKS-WHEAT SOUR and FORMAT V 2000

RECIPE SERVICE

Dough:

Wheat flour	7.500 kg
REX MILANO	2.500 kg
IREKS-WHEAT SOUR	0.300 kg
FORMAT V 2000	0.150 kg
Butter	0.800 kg
Whole egg	3.000 kg
Sugar	0.300 kg
Salt	0.100 kg
Instant yeast	0.260 kg
Water, approx.	3.230 l
<hr/> Total weight	18.140 kg

Mixing time:	spiral: 2 minutes slow, 8 minutes fast
Dough temperature:	26° C
Bulk fermentation time:	2 x 10 minutes (knock back after 10 minutes and repeat)
Scaling weight:	1.050 kg/30 pieces
Intermediate proof:	20 minutes
Processing:	Berliners
Final proof:	approx. 75 minutes
Deep-frying temperature:	175° C
Baking time:	5 – 6 minutes



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IREKS

Filling:

Cream cheese	7.500 kg
Cream	1.500 l
Wasabi paste	1.500 kg
Total weight	10.500 kg

Mixing time: Mix all the ingredients homogeneously.

Glaze:

Quark	0.700 kg
Milk, approx.	0.100 l
Cream, approx.	0.300 l
Gelatine	5 leaves
Salt	pinch
Total weight	1.100 kg

Instructions for use: The liquid quantity of addition (milk and cream) depends on the quality and the consistency of the quark or cream cheese respectively. The addition of the wasabi paste can also vary due to different concentrations.



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