

## Twister with Tomato Green Spelt Filling using VEGRAIN GREEN SPELT SNACK, MALT EXTRACT H and FORMAT V 2000 H



### Tomato green spelt filling:

Tinned tomatoes, chopped	0.600 kg
Water	0.600 l

<u>VEGRAIN GREEN SPELT SNACK</u>	<u>0.600 kg</u>
Total weight	1.800 kg

Instructions for use: Bring the tomatoes and water to the boil and stir in VEGRAIN GREEN SPELT SNACK.

### Dough:

Wheat flour	10.000 kg
MALT EXTRACT H	0.200 kg
FORMAT V 2000 H	0.100 kg
Vegan margarine	0.400 kg
Salt	0.200 kg
Instant yeast	0.200 kg
Flake ice	1.600 kg
Water, approx.	3.000 l
<u>Total weight</u>	<u>15.700 kg</u>

Mixing time: 3 + 2 minutes

Dough temperature: 23° C



Bulk fermentation time:	30 minutes
Scaling weight:	as desired
Intermediate proof:	none
Instructions for use:	Fold in 0.250 – 0.300 kg roll-in shortening per each kg dough giving three single turns. Allow the dough to rest for 10 minutes between the single turns and subsequently, roll out to a thickness of 3 mm and a width of approx. 20 cm. Spread the tomato green spelt filling on one half and fold together with the other half of the dough. Sprinkle on the surface dried Mediterranean herbs, cut into 2 cm wide stripes and twist against one another. Place on trays and after final proof, bake, giving steam.
Final proof:	approx. 30 minutes
Baking temperature:	230° C, giving steam
Baking time:	12 – 15 minutes

