

## Berliner using IREKS CROISSANT MIX H



|                       |                  |
|-----------------------|------------------|
| Wheat flour           | 10.000 kg        |
| IREKS CROISSANT MIX H | 2.500 kg         |
| Whole egg             | 3.500 kg         |
| Butter                | 1.100 kg         |
| Instant yeast         | 0.200 kg         |
| Water, approx.        | 2.500 l          |
| <b>Total weight</b>   | <b>19.800 kg</b> |

Mixing time: 2 + 6 to 8 minutes

Dough temperature: 24 – 26° C

Bulk fermentation time: none

Scaling weight: 1.350 kg/30 pieces

Intermediate proof: approx. 15 minutes

Instructions for use: Place the round-moulded dough pieces on setters, press down slightly and allow to prove. After the final proof, allow the Berliners to stiffen and bake twice from each side.

Final proof: approx. 75 minutes

Deep-frying temperature: 170° C

|              |                  |          |
|--------------|------------------|----------|
| Baking time: | 1st baking phase | 210 sec. |
|              | 2nd baking phase | 150 sec. |
|              | 3rd baking phase | 50 sec.  |
|              | 4th baking phase | 10 sec.  |

Instructions for use: Decorate the cooled Berliners as desired.

