



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
Total weight	19.800 kg

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 2nd baking phase 3rd baking phase 4th baking phase	210 sec. 150 sec. 50 sec. 10 sec.

Instructions for use:

Decorate the cooled Berliners as desired.



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