



Deco Loaf using BROWN BREAD CONCENTRATE H, MALZPERLE PLUS H and ROGGENA H



Poolish:

Wheat flour	2.000 kg
BROWN BREAD CONCENTRATE H	1.000 kg
Instant yeast	0.010 kg
Water	3.000
Total weight	6.010 kg

Mixing time:	approx. 6 minutes slow
Dough temperature:	22 – 24° C
Standing time:	4 hours in the room, further storage in the refrigerator

Dough:	
Poolish	6.010 kg
Wheat flour	5.000 kg
Rye flour	2.000 kg
MALZPERLE PLUS H	0.300 kg
ROGGENA H	0.250 kg
Salt	0.200 kg
Instant yeast	0.060 kg
Water, approx.	4.000
Total weight	17.820 kg

Mixing time:

4 + 6 minutes

Dough temperature:

25 – 26° C



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RECIPE SERVICE



Bulk fermentation time:	approx. 90 minutes
Scaling weight:	1.200 kg
Intermediate proof:	none
Instructions for use:	After the bulk fermentation time, scale the dough and process gently round. Place with the seam upwards in fermentation baskets and allow to prove overnight. At full proof, turn out on setters, cut the surface decoratively and after further 5 minutes, bake, giving steam which is allowed to escape after 2 minutes.
Final proof:	overnight at 5° C
Baking temperature:	240° C, dropping, giving steam
Baking time:	approx. 60 minutes



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