Vegan Snacks
with Tomato Green Spelt Filling
using IREKS-WHEAT SOUR H, FORMAT V 2000 H and VEGRAIN GREEN SPELT SNACK

Vegan dough:

Wheat flour	10.000 kg
IREKS-WHEAT SOUR H	0.400 kg
FORMAT V 2000 H	0.100 kg
Vegan margarine	0.700 kg
Salt	0.200 kg
Instant yeast	0.150 kg
Water, approx.	5.000 l
Total weight	16.550 kg

Mixing time:	3 + 6 minutes
Dough temperature:	approx. 27° C
Bulk fermentation time:	12 – 14 hours at approx. 5° C
Intermediate proof:	60 minutes

IREKS
IREKS GmbH | Lichtenfelser Str. 20
95326 Kulmbach | GERMANY
Tel.: +49 9221 706-0
info@ireks-asiapacific.com | www.ireks-asiapacific.com

Instructions for use:	After the bulk fermentation time, fold in 0.250 kg vegan roll-in shortening per each kg dough giving two double turns. Allow the ready-folded dough to relax for approx. 60 minutes in the refrigerator. Afterwards, roll the laminated dough out to a thickness of approx. 2.8 mm. Subsequently, cut into 16 cm wide stripes, pipe the filling in the centre, fold together and allow to prove. At half proof, freeze the stripes. Treat the frozen dough stripes with lye, sprinkle with sesame, allow to thaw and cut into pieces. Then bake.
Final proof:	approx. 90 minutes
Baking temperature:	210 – 220° C
Baking time:	13 – 15 minutes

Amount for approx. 50 pieces

Tomato green spelt filling:

Tinned tomatoes, chopped	0.600 kg
Water	0.600 l
VEGRAIN GREEN SPELT SNACK	0.600 kg
Total weight	1.800 kg

Instructions for use:	Bring the tomatoes and water to the boil and stir in VEGRAIN GREEN SPELT SNACK.
General hint:	Make sure that the foods listed in the recipe are of vegan quality.