

URKORN



backaldrin®

b

Some things are so convincing they speak for themselves – like the great taste of bread and rolls with Urkorn Concentrate. Superior ingredients, perfectly put together, bring you a flavour that is so persuasive it simply tastes like more.



Einkorn

contains many yellow pigments, which give baked goods a darker, somewhat yellow colour. The distinct taste is nutty and particularly fine.



Emmer

this rather coarse-grained flour lends the crumb an appetisingly dark colour and a pleasantly spicy taste. As it grows in dry, poor soil, it was widely distributed and was the “wheat of the Egyptians”.



Spelt (sourdough)

a descendant of the ancient grain emmer, cultivated by the Alemanni in southwestern central Europe. Spelt is similar in taste to wheat, but with particularly fine and slightly nutty notes. When leavened, the fruity, slightly acidic nuances come to the fore.



Wild rye

a forerunner of rye, also known as ancient rye. The high proportion of trace elements and minerals imparts an intense taste to sourdough and baked goods.

With valuable ingredients like sunflower seeds, potato flakes, finest malt extracts, yoghurt and honey, baked creations become true culinary delights. Mildly aromatic, carefully balanced bread spices round off the overall sensory experience perfectly.

• **Big on taste!** •



• Flavour profile •

The wealth of minerals, trace elements and proteins brings about a rustic range of flavours. In Urkorn bread and rolls, delicately buttery and subtle nutty notes merge to deliver a very special flavour profile in a unique composition of ancient grains. The juicy crumb, with its mildly aromatic sourdough, paired with the strongly baked crust and malty-caramel flavour create an altogether pleasing symphony.

Food pairing

The crispy crust with its fine caramel notes is perfectly complemented by the cream-coloured, light and airy crumb with its mildly yeasty, subtly sweet aroma. The unique taste of ancient grains that originate from the temperate climatic regions of the Austrian Prealps is noteworthy. The “Stanser Kuhfladen” is a soft and creamy spoonable raw milk cheese, characterised by the racy notes of washed rind cheese. The Blauburgunder (Pinot Noir) from the Bündner Herrschaft is full-bodied, dense and complex, with a round and strong palate and a rich and fruity bouquet.

The crispy, rustic bread with the racy, creamy cheese and the full-bodied, fruity red wine succeed in delivering a sweet-sour combination, which is characterised by a powerful harmony.

backaldrin bread sommelier Ignaz Haider

b

Urkorn Bread

BR 5080

• without wheat •

Soaker

5.000 kg	Urkorn Concentrate (3621)
<u>6.200 kg</u>	water (entire dough water)
11.200 kg	Soaker

Leave to soak for 30 – 40 minutes.

Dough

11.200 kg	soaker
5.000 kg	spelt flour
0.250 kg	yeast
0.200 kg	salt
<u>0.100 kg</u>	margarine
16.750 kg	Dough

Urkorn Bread

BR 5081

• without wheat •

Soaker

5.000 kg	Urkorn Concentrate (3621)
<u>6.600 kg</u>	water (entire dough water)
11.600 kg	Soaker

Leave to soak for 30 – 40 minutes.

Dough

11.600 kg	soaker
2.500 kg	spelt flour
2.500 kg	rye flour
0.250 kg	yeast
0.200 kg	salt
<u>0.100 kg</u>	margarine
17.150 kg	Dough

Scan for the demonstration video:



Processing

Kneading time:	4 – 6 minutes at low speed
Kneader:	spiral
Dough temperature:	24 – 26 °C
Dough rest:	approx. 25 minutes
Scaling weight:	0.580 kg
Baking temperature:	240 – 250 °C falling
Baking time:	approx. 40 minutes

Preparation

Knead ingredients together to form a medium-firm dough. After the dough rest, weigh out dough pieces, shape into rustic loaves, moisten the seam and dunk in Urkorn Concentrate. With the seam at the bottom, place the dough pieces into proofing baskets and set on fermentation. At 3/4 fermentation, turn out onto racks. Bake well with steam. For a beautifully rustic surface, only remove the steam after 5 – 6 minutes.

Note

Monitor the kneading time, do not overknead the dough.

TIP

Bread can also be made following the Slow Dough® method. Shorten the dough rest to approx. 15 minutes.

Possible Slow Dough® Phases

- 18 °C 2 hours (core temperature 0 °C)
- +2 °C store for 16 – 18 hours
- +10 °C for 2 – 4 hours
- +15 °C for 2 – 4 hours

Bake at 15 °C core temperature

Urkorn Enjoyment!

b



• Einkorn •



• Spelt •



• Emmer •



• Wild rye •



b

Urkorn Bread Rolls

KG 5036 – KG 5038

• without wheat •**Dough**

spelt flour T 630
Urkorn Concentrate (3621)
 water (approx.)
 yeast
Spelt Improver 2 % (2449)
 salt
 cooking oil

Dough

**5 parts flour
5 parts mix**

5.000 kg
 5.000 kg
 5.200 kg
 0.500 kg
 0.250 kg
 0.200 kg
 0.150 kg

16.300 kg

**6 parts flour
4 parts mix**

6.000 kg
 4.000 kg
 5.200 kg
 0.500 kg
 0.250 kg
 0.200 kg
 0.150 kg

16.300 kg

**7 parts flour
3 parts mix**

7.000 kg
 3.000 kg
 5.200 kg
 0.500 kg
 0.250 kg
 0.200 kg
 0.150 kg

16.300 kg



KG 5039 – KG 5041

• Clean Label •**Dough**

wheat flour T 550 / 700
Urkorn Concentrate (3621)
 water (approx.)
 yeast
Ferma Clean Label Special (2900)
 salt
 cooking oil

Dough

**5 parts flour
5 parts mix**

5.000 kg
 5.000 kg
 5.200 kg
 0.500 kg
 0.400 kg
 0.200 kg
 0.150 kg

16.450 kg

**6 parts flour
4 parts mix**

6.000 kg
 4.000 kg
 5.200 kg
 0.500 kg
 0.400 kg
 0.200 kg
 0.150 kg

16.450 kg

**7 parts flour
3 parts mix**

7.000 kg
 3.000 kg
 5.200 kg
 0.500 kg
 0.400 kg
 0.200 kg
 0.150 kg

16.450 kg

Processing

Kneading time: 4 – 6 minutes at low speed
1 – 2 minutes at high speed
Dough temperature: 25 – 27 °C
Dough rest: 5 – 10 minutes
Scaling weight: 0.090 kg
Baking temperature: 240 – 250 °C falling
Baking time: 16 – 18 minutes

Note

Monitor the kneading time, do not overknead the dough.

Preparation

Knead the ingredients together to form a medium-firm dough. The kneading time depends on the type of machine and the quality of the flour. After the dough rest, weigh out dough pieces, round them and then shape as desired. Dunk in desired sprinkling and set on fermentation. When well proofed, bake with a little steam until golden.

Scan for the demonstration video:



TIP

Also possible following the Slow Dough® method.

Slow Dough® Phases

-18 °C for 1 – 2 hours (core temperature 0 °C)
+2 °C for up to 18 hours
+10 °C for 2 – 4 hours
+15 °C for 2 – 4 hours

Final proofing in fermentation chamber at 28 °C/80 % relative humidity



URKORN

Concentrate

Product information

Product number: 3621

Packaging: 25 kg paper bag

- Product advantages:**
- ↳ Contains the ancient grains of einkorn, emmer, wild rye, durum
 - ↳ Versatile application in both shape and size as well as in the best artisanal quality
 - ↳ Easy processing
 - ↳ Standard dosage 50 % (5 parts mix, 5 parts flour)
 - ↳ Doughs are stable and offer the same reliability, even in modern production processes
 - ↳ Very elastic crumb that slices well
 - ↳ Ingredients like sunflower seeds, potato flakes, malt extracts, yoghurt, honey and grapeseed flour further enhance taste and nutritional value
 - ↳ Selected bread spices round off the taste perfectly
 - ↳ Excellent fresh-keeping

Current information pertaining to the baked products, in terms of the food information regulation (EU-VO 1169/2011), may be obtained from your backaldrin consultant or via email to info@backaldrin.com.

backaldrin[®]