

PRESS RELEASE

Ancient Grain meets Smoked Sourdough

Asten/Munich, 15 September 2018 – At the iba, backaldrin brings new flavours to the ancient grain game. The bread innovation “My Urkorn” combines emmer, einkorn and co. with smoked sourdough. Ancient grains also play the main role in the new Urkorn Concentrate while UrkornCake Mix shows that ancient grains don’t only belong in bread; a new recipe, “Urkorn Passion”, promises light and fruity delight.

Ancient grains have a long tradition at backaldrin. An ancient grain bread, with emmer, einkorn and co., for example, was introduced more than ten years ago. At the iba, the international family business once again focuses on originality and brings new taste nuances into play through the addition of smoked sourdough. In the new “My Urkorn”, emmer, einkorn and Khorasan meet rye, wheat, oats, barley, rice and buckwheat. The ingredients combine their power and energy in a wholegrain multigrain bread with a medley of flavours that is second to none. Smoked sourdough adds the finishing touch to this harmonious blend. “My Urkorn” contains a high proportion of grains, wholegrain flours and seeds and has a coarse but, at the same time, elastic crumb.

For this wholegrain multigrain bread, backaldrin offers a basic recipe that allows for different shapes and sizes. Production is simple, as only water and yeast need to be added. The resultant dough is soft and can be processed manually or using filling systems. “My Urkorn” stays fresh for a long time and backaldrin also provides pasteurisation instructions for the sliced bread variety to ensure that fresh enjoyment is still possible after several weeks.

Unique taste of the past

Emmer, einkorn, spelt and durum wheat play the main role in the new Urkorn Concentrate by backaldrin. The ancient grains lend a fine aroma and delicate buttery, subtly nutty notes to the many possible types of bread and rolls. Wholegrain sourdough from wild rye adds an intense, yet balanced taste to the ancient grain mixture. Sunflower seeds, potato flakes, finest malt extracts and yoghurt and honey

deliver additional nutritional value. Bread and rolls made with Urkorn Concentrate have a soft, juicy, elastic crumb and are easy to slice. But Urkorn Concentrate is not only impressive in terms of shape and taste – it also offers the usual reliability one would expect during dough processing. It is ideal for use in both direct and Slow Dough® methods. The dough is also suitable for production lines. Because of its excellent fresh-keeping, the clean label product is a real win for the bakery range.

Passion for ancient grain

The new recipe idea, Urkorn Passion, again proves that ancient grains are superb in fine bakery. At the iba, the backaldrin master confectioners present a new, light and fruity recipe using UrkornCake Mix. The sweet temptation artfully combines Viennese Sweetcrust Exquisit and UrkornCake Mix with a light cream of quark and tangy passion fruit to deliver a true taste experience. The shortcrust pastry has excellent dough properties, while the ancient grains in the cake base provide a slightly nutty note. Layer by layer, this incomparably juicy delight is bound to cause a stir at sales counters.

New basis for classics

backaldrin presents another innovation with the new mix for deep-fried pastries, B&K Mix 25% BOH. It is palm free and only contains canola lecithin as an additive, making it particularly declaration-friendly. Classic deep-fried bakery products can be produced easily and reliably. They are characterised by excellent dough stability and low fat absorption. The soft, juicy crumb and particularly high collar deliver a feast for the taste buds and the eyes. Filled with apricot jam, the final product is a treat at any time of the year.

backaldrin Bread Sommelier Ignaz Haider: Flavour profiles and food pairing

“My Urkorn”

This exceptional wholegrain bread pairs well with lightly smoked alpine trout with a blackberry cream sauce. Dry sparkling wine harmonises perfectly with the smoky flavours to deliver a tantalising gourmet experience.

Urkorn bread

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.