



Processing Kneading time:

5 – 7 minutes at low speed 5 – 7 minutes at high speed

Kneader:

Dough temperature: 26 - 28 °C

Dough rest:

Scaling weight:

Baking time:

spiral

20 - 25 minutes

0.850 kg

Baking temperature 250 °C falling

60 - 70 minutes

baking with steam and bake well at a falling temperature, with an open vent.

This recipe is also particularly suitable for the production of long-time dough products.



Dough

9.400 kg **Durum 100** (3659)

0.600 kg rye flour 6.500 kg water 0.400 kg butter

0.300 kg fresh yeast

0.220 kg salt

0.100 kg **BAS T** (1253)

17.520 kg Dough

Processing

Kneading time: 5 – 7 minutes at low speed

2 – 4 minutes at high speed

Kneader: spiral

Dough temperature: 24 - 26 °C

Dough rest: 0 - 5 minutes

Scaling weight: 0.550 kg in 2.5 litre mould

Intermediate proofing: 5 – 10 minutes
Baking temperature: 240 °C falling
Baking time: 40 – 45 minutes

Preparation

Knead all ingredients together to form a medium-firm dough. Quickly work the dough to sandwich loaves and set on fermentation. When 2/3 proofed, cut once lengthwise. Start baking with steam, finish baking at a falling temperature and with an open vent.

TIP

This recipe is also particularly suitable for the production of long-time dough products.





Dough

10.000 kg **Durum 100** (3659)

8.500 kg water

0.250 kg fresh yeast

0.220 kg salt

0.400 kg olive oil

19.370 kg Dough

Processing

4 – 6 minutes at low speed Kneading time:

8 – 10 minutes at high speed

Kneader: spiral

Dough temperature: 22 - 24 °C 2 – 3 hours Dough rest:

Scaling weight: 0.250 kg Baking temperature: 250 °C falling

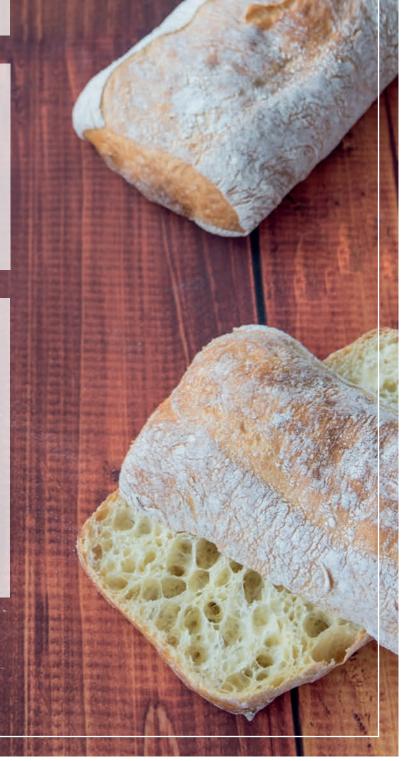
20 - 25 minutes Baking time:

Preparation

Knead the first four ingredients together to form a soft dough. Add the olive oil only at the end of the kneading time. Place the dough into an oiled square basin and cover. After the dough rest, topple out onto a very well-floured (rye flour) table and lightly flour the surface of the dough. Do not punch down or agitate the dough. Use a dough scraper to cut off strands of dough. Dunk both sides in flour so that the surfaces are well floured. Place onto proofing trays. After the fermentation time, turn the dough pieces and bake with a little steam until crispy.

TIP

To simplify kneading, keep back approx. 1 litre of water. When the dough is well-formed, slowly knead in the leftover water.







SN-5012

Dough

10.000 kg **Durum 100** (3659)

7.500 kg water

0.360 kg fresh yeast

0.220 kg salt

0.500 kg olive oil

1.300 kg sundried tomatoes (sliced)

0.700 kg olives (sliced)

20.580 kg Dough

Processing

Kneading time: 4 – 6 minutes at low speed

6-8 minutes at high speed

Kneader: spiral

Dough temperature: 26 - 28 °C

Dough rest: 20 – 30 minutes

Scaling weight: 2.200 kg

(40 x 60 cm baking tray)

Baking temperature: 240 °C falling

Baking time: 20 – 25 minutes

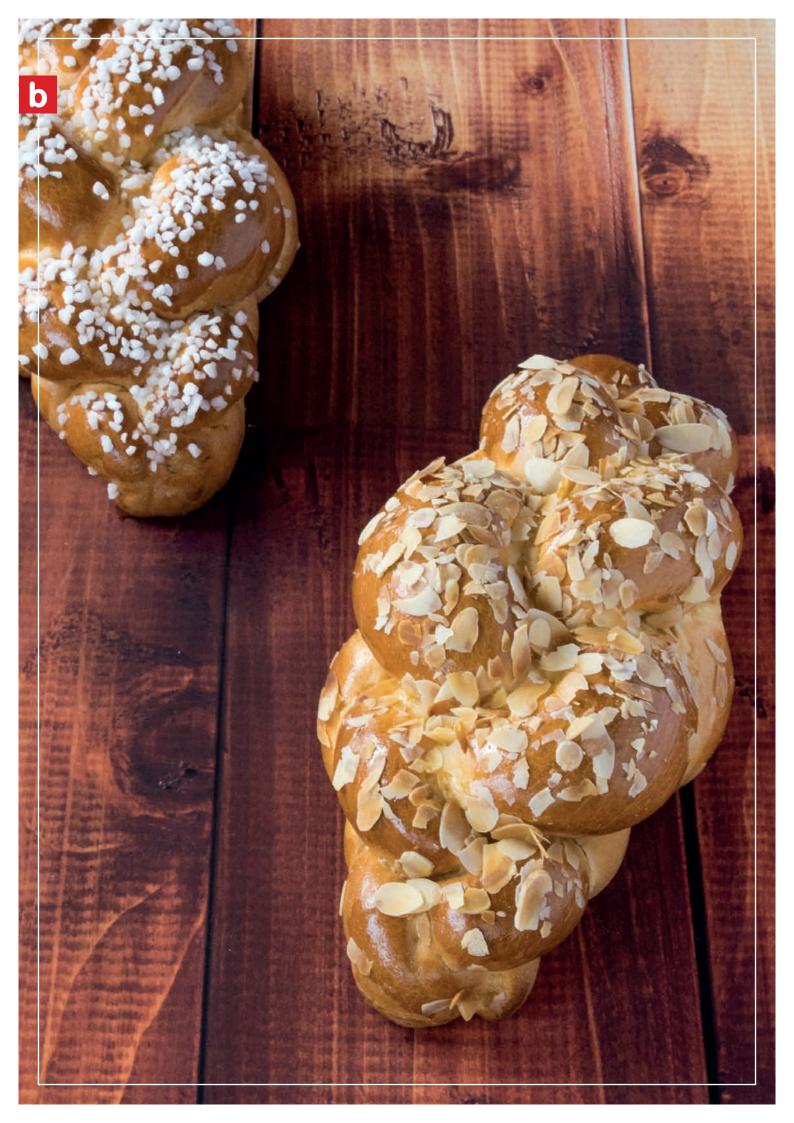
Preparation

Knead the first four ingredients together to form a medium-firm dough. Briefly mix in the olive oil, tomatoes and olives at the end of the mixing time. After the dough rest, weigh out the dough, spread it evenly into baking trays and set on fermentation. When 2/3 proofed, press down with oiled fingers. Sprinkle with pizza spice, rosemary and d cor salt and start baking with steam. Finish baking at a falling temperature and with an open vent.

TIP

This recipe is also particularly suitable for the production of long-time dough products.





DURUM SWEET YEAST DOUGH

FB-5020

Pre-Dough

3.000 kg **Durum 100** (3659)

1.900 kg water 10 °C 0.700 kg yeast

5.600 kg Pre-Dough

Kneading time: 4 – 5 minutes at low speed

2-3 minutes at high speed

Dough temperature: 20 – 22 °C Dough rest: 20 – 30 minutes

Dough

5.600 kg Pre-Dough

7.000 kg **Durum 100** (3659)

0.800 kg Viennese Yeast Dough Soft MB (2878)

2.000 kg whole egg 2.000 kg sugar

1.500 kg butter (knead in at the end)

1.000 kg water <u>0.150 kg</u> salt 20.050 kg Dough

Processing

Kneading time: 4 – 5 minutes at low speed

4 – 5 minutes at high speed

Kneading time

with butter: 2 – 4 minutes at high speed

Kneader: spiral
Dough temperature: 27 - 29 °C
Dough rest: 5 - 10 minutes

Scaling weight: 0.090 kg – 4-strand braids

0.090 kg – 6-strand braids

Intermediate

proofing: 10 – 15 minutes
Baking time: 20 – 25 minutes
Baking temperature: 200 °C falling

Preparation

Knead the ingredients together to form a medium-firm dough. Knead the cubed butter in at the end of the kneading time. After the dough rest, weigh out dough pieces, work into 4-strand or 6-strand braids and set on fermentation. When 2/3 proofed, spray with egg and sprinkle with pearl sugar or slivered almonds. Bake with an open vent at a falling temperature.

TIP

For raisin brioche, add 1.800 kg of soaked raisins to this recipe. These should be mixed in briefly, when kneading has finished and the dough is smooth.

Additional information

This recipe is also suitable for delayed fermentation processing.







DURUM

The second most cultivated species of wheat after common wheat, durum is mostly associated with Italian pasta or Middle Eastern flatbreads. But its buttery yellow colour and slightly sweet, nutty flavour make it suitable for so much more. We've taken this underrated flour and given it the recognition it deserves by creating a mix that promises to take wheat to a whole new level. Prepare yourself for an epic baking adventure.

Product information

Product number:

3659

Packaging:

25 kg paper bag

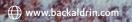
Product advantages:

- ▶ Wheat grown in the Pannonian Region delivers a very special durum wheat flour for bread and rolls with a flavour unlike conventional wheat breads
- Clean label; without additives
- Easy to use, versatile in shape and grammage
- No additional baking agents needed
- Good fermentation stability and oven spring ensure an appealing volume
- The high carotenoid content of durum wheat lends the crumb a soft yellowish colour
- Beautiful, golden brown crust
- Extremely soft, elastic and juicy crumb
- Excellent cutting stability despite the very soft crumb, also good for spreading
- Long-lasting freshness



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.

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