

DURUM



backaldrin®



DURUM BREAD

BR-5086

Dough

9.000 kg	Durum 100 (3659)
1.000 kg	rye flour
7.500 kg	water
0.500 kg	cooking oil
0.250 kg	fresh yeast
0.250 kg	BAST (1253)
0.220 kg	salt
18.720 kg	Dough

Preparation

Knead ingredients together form a soft dough. Briefly knead in the cooking oil at the end of the kneading time. After the dough rest, work up the dough in a rustic way. Dust the loaves with flour and place them seam-down into baskets. Set on fermentation. When 2/3 proofed, turn the loaves and allow to “fall” briefly. Start baking with steam and bake well at a falling temperature, with an open vent.

Processing

Kneading time:	5 – 7 minutes at low speed 5 – 7 minutes at high speed
Kneader:	spiral
Dough temperature:	26 – 28 °C
Dough rest:	20 – 25 minutes
Scaling weight:	0.850 kg
Baking temperature	250 °C falling
Baking time:	60 – 70 minutes

TIP

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

DURUM SANDWICH

BR-5083

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	BAST (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.



DURUM BAGUETTE

BR-5084



Dough

10.000 kg	Durum 100 (3659)
7.400 kg	water
0.250 kg	fresh yeast
0.220 kg	salt
0.200 kg	cooking oil
18.070 kg	Dough

Processing

Kneading time:	4 – 6 minutes at low speed 4 – 6 minutes at high speed
Kneader:	spiral
Dough temperature:	23 – 25 °C
Dough rest:	50 – 60 minutes
Scaling weight:	0.350 kg
Baking temperature:	250 °C falling
Baking time:	20 – 25 minutes

Preparation

Knead all ingredients together to form a soft dough. After the dough rest, weigh out pieces of 0.350 kg and lightly work them into balls. Leave the dough to relax before shaping into pointed baguettes. With the seam at the bottom, place onto well-floured proofing carriers, covered with cloth. When 2/3 proofed, with the seam at the top, place onto proofing trays. Start baking with steam at approx. 250 °C and finish baking at a slowly falling temperature.

TIP

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

DURUM CIABATTA

BR-5085

Dough

10.000 kg	Durum 100 (3659)
8.500 kg	water
0.250 kg	fresh yeast
0.220 kg	salt
<u>0.400 kg</u>	olive oil
19.370 kg	Dough

TIP

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

Processing

Kneading time:	4 – 6 minutes at low speed 8 – 10 minutes at high speed
Kneader:	spiral
Dough temperature:	22 – 24 °C
Dough rest:	2 – 3 hours
Scaling weight:	0.250 kg
Baking temperature:	250 °C falling
Baking time:	20 – 25 minutes

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.



**b**

DURUM DINNER ROLLS

KG-5042

Dough

10.000 kg	Durum 100 (3659)
6.100 kg	water
0.350 kg	fresh yeast
0.220 kg	salt
0.200 kg	cooking oil
16.870 kg	Dough

Processing

Kneading time:	4 – 6 minutes at low speed 3 – 5 minutes at high speed
Kneader:	spiral
Dough temperature:	26 – 28 °C
Dough rest:	5 – 10 minutes
Scaling weight:	0.085 kg
Baking temperature:	250 °C falling
Baking time:	16 – 17 minutes

Preparation

Knead all ingredients together to form a medium-firm dough. After the dough rest, work the dough to form rose-shaped dinner rolls and set on fermentation. Turn when 2/3 proofed. Start baking with steam and finish baking at a falling temperature, with an open vent.

TIP

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

DURUM FOCACCIA

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

TIP

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

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.



b



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

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.

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

0.150 kg salt

20.050 kg Dough

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.

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



**b**

FLAVOUR PROFILE

This grain is of the highest quality, grown and ripened in rich soil under the warm, dry climate of the Pannonian Plain. The malty aroma of the crust is complemented by a wonderful play of colours, ranging from golden yellow to shades of chestnut. The durum flour lends the bread a mildly sweet flavour and ensures long-lasting freshness, while the juicy golden crumb encased in a strong crust adds to the unique character of Durum bread.

DURUM BREAD FOOD PAIRING

With its delicious crust and soft heart, durum wheat bread is bound to please all bread lovers. Our tip: particularly good when toasted – cottony soft, delicately crisp with hints of vanilla and caramel. Pairs well with Sauvignon Blanc, Silvaner, Pinot Grigio, matured hard cheese, cured ham and fruity spreads.

backaldrin-bread sommelier Ignaz Haider

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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