

# Buckwheat

int\_AnRitter\_KG\_17192

## Dough

7.500 kg	Wheat flour
2.500 kg	<b>Buchweizen (4052)</b>
6.100 kg	water
0.350 kg	yeast
0.200 kg	salt
0.100 kg	oil
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16.750 kg	Dough
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Kneading time: 4 - 6 minutes at low speed  
4 - 6 minutes at high speed

Kneader: spiral

Dough temperature: 27 - 28 °C

Dough rest: 20 minutes

Scaling weight: 0.580 kg

Baking temperature: 240 °C

Baking time: approx. 50 minutes

## Production

Knead the ingredients together to a medium-firm dough. Weigh out dough pieces, round them, dust with flour and place onto oven loaders or proofing racks with the seam at the bottom. At three-quarter proofing, turn the pieces so that the seam is at the top, leave to relax for 5 - 10 minutes and then bake with steam and a closed vent.