

Flatbread with chickpeas

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Description: Sprinkling: sesame seeds

Dough

10.000 kg	wheat flour T 700/550
5.000 kg	ChickpeaMix (4241)
11.130 kg	water (approx.)
1.500 kg	Sunflower Seeds (1664)
0.375 kg	yeast
0.360 kg	salt
0.350 kg	cooking oil
<u>28.715 kg</u>	<u>Dough</u>

Kneading time:	5 - 6 minutes at low speed 7 - 9 minutes at high speed
Kneader:	spiral
Dough temperature:	24 - 26 °C
Dough rest:	30 minutes
Scaling weight:	0.100 - 0.300 kg
Fermentation parameters:	50 - 60 minutes / 28 °C / 70 % humidity
Baking temperature:	240 - 250 °C falling
Vent:	open 2 minutes before end of baking
Baking time:	approx. 15 minutes (depending on size)



Production

Knead the ingredients together to form a soft dough. After the dough rest, weigh out pieces, work up simply, and place onto baking trays lined with paper.

After 3/4 fermentation, spray the dough pieces with water and press down with fingertips or a stamp to create indentations.

Sprinkle with sesame seeds and bake with steam until crisp.

Can also be processed over an automated production line. (L 12 cm x B 12 cm x H approx. 1.5 cm)