

Flatbread with rape seeds

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Description: Sprinkling: StreuMix (2419)

Dough

10.000 kg	wheat flour T 700/550
4.000 kg	RapsMaxMix (4242)
9.400 kg	water (approx.)
0.350 kg	cooking oil
0.350 kg	yeast
0.290 kg	salt
0.180 kg	BAS® W (1254)
<u>24.570 kg</u>	<u>Dough</u>

Kneading time:	5 - 6 minutes at low speed 7 - 9 minutes at high speed
Kneader:	spiral
Dough temperature:	23 - 25 °C
Dough rest:	30 - 40 minutes
Scaling weight:	0.100 - 0.300 kg
Fermentation parameters:	approx. 60 minutes / 30 °C / 75 % humidity
Baking temperature:	approx. 250 °C falling to 190 °C
Vent:	open 1 minute before end of baking
Baking time:	approx. 10 - 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 the fingertips or a stamp to create indentations.

Sprinkle with **StreuMix (2419)** 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)