

# Kornspitz®

## basic recipe

10.000 kg	wheat flour
3.600 kg	<b>Kornmix® direct (1802)</b>
8.000 kg	water (quantity depends on flour quality)
0.500 kg	yeast
0.300 kg	salt
0.300 kg	<b>ShopBake (2166)</b>
<u>22.700 kg</u>	<u>basic recipe</u>



Kneading time:	5 - 8 minutes at low speed 7 - 10 minutes at high speed
Kneader:	spiral mixer
Dough temperature:	28 - 30 °C
Dough rest:	approx. 5 minutes
Scaling weight:	2,200 kg (30 pieces of 0,073 kg each)
Baking temperature:	250 - 260 °C
Baking time:	16 - 18 minutes

## Production

Knead ingredients to a medium-firm dough. Shape the rounded dough pieces using a winding machine. Roll in rye flour and set onto baking trays.

### Possible Slow Dough® curve:

-18 °C	1 hour (core temperature approx. 0 °C)
+1 °C	up to 20 hours
+10 °C	2 hours
+20 °C	approx. 1 hour

At 3/4 fermentation, cut twice diagonally, sprinkle with caraway seeds and salt. Bake with steam at 250 - 260 °C (falling).

Recommendation: Mix the **KornMix® direct (1802)** and water together slowly in the kneader for 3 - 5 minutes.