

# Vinschgerl flatbreads with BAS dark

at(BR 119) int(BR 119)

**Description:** direct processing, 10 kg flour

## Dough

8.000 kg	rye flour T 960
2.000 kg	wheat flour T 700
9.100 kg	water (approx.)
0.250 kg	yeast
0.220 kg	salt
0.400 kg	<b>BAS® dark (1250)</b>
0.030 kg	<b>Munich Bread Spice (1385)</b>
0.060 kg	fennel, roasted and crushed
0.060 kg	bread clover, grounded
<u>20.120 kg</u>	<u>Dough</u>



Kneading time:	10 - 12 minutes at low speed
Kneader:	spiral
Dough temperature:	30 °C
Dough rest:	50 - 60 minutes
Scaling weight:	0.100 - 0.200 kg
Baking temperature:	235 - 245 °C
Baking time:	25 - 35 minutes

## Production

Knead the ingredients together to form a very soft bread dough. After the dough rest, weigh out pieces. Without working up, shape to form flatbreads (approx. 2 - 3 cm thick). Heavily dust the surface with flour and set on fermentation, preferably immediately in front of the oven door. Shove into the oven with an open vent. Close the vent and blast with steam. After a few minutes, open again and do not continue heating. If the Vinschgerl have too little colour, add more heat before finishing baking.

Vinschgerl flatbreads are popular for light meals.