

Yeast Plaits using MELLA-HT-SUPERSOFT



Wheat flour type 550	10.000 kg
MELLA-HT-SUPERSOFT	2.000 kg
Butter/Margarine	1.500 kg
Whole egg	1.000 kg
Sugar	0.700 kg
Yeast	0.700 kg
<u>Water, approx.</u>	<u>4.100 l</u>
Total weight	20.000 kg

Mixing time: 2 + 7 minutes, spiral mixer

Dough temperature: approx. 27° C

Bulk fermentation time: approx. 15 minutes

Scaling weight: 0.400 – 0.450 kg

Intermediate proof: none

Instructions for use: After the bulk fermentation time, scale dough pieces of the desired size and mould long. After a short relaxation time, braid the strands into plaits, place on trays laid out with baking paper and allow to prove. Wash the yeast plaits with egg at $\frac{3}{4}$ proof and allow to dry at room temperature. Wash once again before baking, if necessary sprinkle with coarse sugar and/or nibbed almonds and bake with open damper.

Final proof: approx. 40 minutes

Baking temperature: 190° C

Baking time: approx. 30 minutes