

Striezel using MELLA-HT-SUPERSOFT and different fillings



Dough:

Wheat flour type 550	7.500 kg
MELLA-HT-SUPERSOFT	1.500 kg
Butter	1.200 kg
Whole egg	0.750 kg
Sugar	0.450 kg
Yeast	0.600 kg
Water, approx.	3.000 l
Total weight	15.000 kg

Mixing time: 2 + 7 minutes, spiral mixer

Dough temperature: approx. 26° C

Bulk fermentation time: approx. 10 minutes

Nut filling:

MELLA-NUSS	3.000 kg
Whole egg	0.450 kg
Water	1.050 l
Total weight	4.500 kg

Poppy filling:

MELLA-MOHN	3.000 kg
Whole egg	0.900 kg
Water	1.800 l
Total weight	5.700 kg

Quark filling:

Quark, low-fat	3.000 kg
MELLA-WIENER-TOPFEN	1.050 kg
Whole egg	0.600 kg
Butter/Cream margarine, liquid	0.350 kg
Total weight	5.000 kg

Mixing time: Mix the ingredients of the fillings briefly until smooth.

Scaling weight: 0.250 kg

Streusel:

MELLA-MÜRB	2.000 kg
Sugar	0.200 kg
Butter	0.800 kg
Total weight	3.000 kg

Mixing time: 2 – 3 minutes

Scaling weight: approx. 0.050 kg

Instructions for use: After the bulk fermentation time, scale dough pieces, mould round and shape slightly long. After a short relaxation time, roll the dough pieces out into rectangles with a thickness of 2.5 mm. Spread with the desired filling and roll up into a strand. Subsequently, place the strands in lightly sprinkled baking moulds, cut into ears of grain and allow to prove. Subsequently, dampen the upper surface, sprinkle with streusel and bake.

Final proof: approx. 50 minutes

Baking temperature: 200° C

Baking time: approx. 30 minutes