

Spelt-Honey Rose-shaped Rolls using SPELT & HONEY



SPELT & HONEY	10.000 kg
Vegetable oil	0.100 kg
Yeast	0.300 kg
Water, approx.	5.200 l
Total weight	15.600 kg

Mixing time: 4 + 4 minutes, spiral mixer

Dough temperature: 26 – 27° C

Bulk fermentation time: approx. 10 minutes

Scaling weight: 2.100 kg/30 pieces

Intermediate proof: approx. 10 minutes

Instructions for use: After the intermediate proof, mould the dough balls slightly round on greased moulding plates. Press the seam into spelt flour, place on fermentation boards with the seam downwards and put into the refrigerator. At $\frac{3}{4}$ proof, turn the dough pieces and bake giving steam.

Final proof: interrupted fermentation

Baking temperature: 240° C, dropping, giving steam

Baking time: 20 – 22 minutes