

Tourte de Meule

using FERTIGSAUER and IREKS FROST PREMIUM



Wheat flour type 812	8.800 kg
Rye flour type 1150	1.200 kg
FERTIGSAUER	0.175 kg
IREKS FROST PREMIUM	0.100 kg
Salt	0.220 kg
Yeast	0.100 kg
Water, approx.	7.200 l
Total weight	17.795 kg

Mixing time:	5 + 7 minutes, spiral mixer
Dough temperature:	27 – 28° C
Bulk fermentation time:	approx. 90 minutes
Scaling weight:	1.200 kg
Intermediate proof:	none
Processing:	round
Final proof:	retarded fermentation at 5° C, subsequently, approx. 3 hours at 26 – 28° C
Baking temperature:	250° C, dropping
Baking time:	approx. 60 minutes