

Pre-baked Speciality Rolls using KORNKNACKER



Soaked grain:

KORNKNACKER	5.000 kg
Water (approx. 30° C)	4.000 l
Total weight	9.000 kg

Swelling time: 1 – 2 hours

Dough:

Soaked grain	9.000 kg
Wheat flour type 550	5.000 kg
Yeast	0.300 kg
Water, approx.	1.800 l
Total weight	16.100 kg

Mixing time: 2 + 6 minutes, spiral mixer

Dough temperature: 26 – 28° C

Bulk fermentation time: approx. 15 minutes

Scaling weight: 2.200 kg/30 pieces

Intermediate proof: approx. 15 minutes

Instructions for use: After the intermediate proof, only divide the balls. Wash the upper surface of the dough pieces with water and press into the topping. Then dampen the bottom side with water and press into sunflower seeds. Subsequently, place the dough pieces on trays and allow to prove.

Topping: mixture of sesame and poppy (2:1)

Final proof: controlled proof (for up to two hours at approx. 20° C)

In both baking phases, baking takes place with open damper for the final 3 minutes.	First baking phase	Second baking phase
	Rack oven	Shop oven (convection)
Initial baking phase (° C)	240	210
Steam (l)	5	0.3
Application time (s)	90	30
Initial baking time (min)	3	3
Completion of baking temperature (° C)	180	180
Total baking time (min)	11 – 13	approx. 13