

Twisters and Snails using PIA DO MIX and VOLTEX



Dough:

Wheat flour	3.500 kg
PIA DO MIX	1.500 kg
VOLTEX	0.025 kg
Margarine	0.200 kg
Yeast	0.200 kg
<u>Water, approx.</u>	<u>2.600 kg</u>
Total weight	8.025 kg

Mixing time: 3 + 2 minutes, spiral mixer

Dough temperature: 23° C

Bulk fermentation time: 30 minutes

Scaling weight: as desired

Intermediate proof: none

Instructions for use: Fold 0.250 – 0.300 kg shortening per kg dough with two double turns. After the bulk fermentation time, roll the dough out to a thickness of approx. 3 mm.

Twisters:

Roll the dough out to a width of approx. 20 cm. Spread the cheese filling onto half of the dough (approx. 10 cm). Put the rest of the dough onto the cheese filling. If desired, sprinkle the top with poppy seeds and the bottom with sesame. Then cut 2 cm strips and twist the strips.

Snails:

Roll the dough out to a width of approx. 30 cm and spread the cheese filling onto it. Roll the dough into a roll and cut slices of approx. 2 cm width. Then put these slices on trays and allow to prove. After proving, sprinkle with cheese and bake.

Final proof: approx. 30 minutes

Baking temperature: 230° C

Baking time: 12 – 15 minutes

Cheese filling:

Cheese, grated	0.350 kg
Whole egg	0.150 kg
Cream, liquid	0.075 kg
Pepper, salt, paprika	as required
Gelling agent	0.010 kg
<hr/> Total weight	<hr/> 0.585 kg