

## Foldies using SPELT & HONEY and VOLTEX



SPELT & HONEY	10.000 kg
VOLTEX	0.100 kg
Sugar	0.500 kg
Vegetable oil	0.500 kg
Baking powder	0.100 kg
Yeast	0.500 kg
Water	4.700 kg
<b>Total weight</b>	<b>16.400 kg</b>

Mixing time: 3 + 9 minutes, spiral mixer

Dough temperature: 24 – 26° C

Bulk fermentation time: 10 minutes

Scaling weight: 0.075 kg

Intermediate proof: none

Instructions for use: After the bulk fermentation time, roll out the dough to a thickness of 2.8 mm, prick and cut rectangles of 18 x 7 cm. Put directly on setters, fold over and allow to prove. After the final proof, bake giving steam.

Final proof: 30 – 40 minutes

Baking temperature: 280° C, giving steam

Baking time: 3 minutes