

Spelt Sticks using SPELT & HONEY



SPELT & HONEY	10.000 kg
Butter	0.150 kg
Yeast	0.300 kg
Water, approx.	5.200 kg
Total weight	15.650 kg

Mixing time: 3 + 3 minutes, spiral mixer

Dough temperature: approx. 24° C

Bulk fermentation time: approx. 10 minutes

Scaling weight: 2.100 kg

Intermediate proof: none

Instructions for use: Fold in 0.250 kg roll-in shortening per each kg dough giving three single turns. After the third turn, scale the dough, mould slightly round and place in the refrigerator overnight. Divide into 30 pieces the following day, shape into sticks and toss in the topping. Place the dough pieces on trays laid out with paper, allow to prove and, giving steam, load at $\frac{3}{4}$ proof.

Topping: cheese, pepper and salt or cheese, caraway and salt

Final proof: overnight in the refrigerator

Baking temperature: 220° C, giving steam

Baking time: 14 – 16 minutes