

Mixed Wheat Bread “Christmas Loaf” using IREKS DRIED WHEAT SOUR and PANIFARIN



Wheat flour type 550	8.000 kg
Rye flour type 1150	1.500 kg
IREKS DRIED WHEAT SOUR	0.500 kg
PANIFARIN	0.100 kg
Salt	0.200 kg
Yeast	0.150 kg
Water, approx.	7.000 kg
Total weight	17.450 kg

Mixing time:	4 + 4 minutes, spiral mixer
Dough temperature:	approx. 27° C
Bulk fermentation time:	approx. 30 minutes
Scaling weight:	2.000 kg (tree) 0.400 kg (trunk)
Intermediate proof:	approx. 5 minutes

Instructions for use:	After the bulk fermentation time, scale the dough pieces and mould the “trunk” round using wheat flour. Place the “tree” together as a square and give intermediate proof. After the intermediate proof, press the “tree” and place together as a triangle, mould the “trunk” slightly long and place both together. Subsequently, place on floured setters with the seam upwards and give retarded fermentation. After the retarded fermentation, allow the dough pieces to stand for 30 – 60 minutes in the room and carefully turn out onto setters. Spray lightly with water, place the desired template on top and sift with cocoa powder. Make decorative scores on the outside and one on the centre of the “trunk” and bake giving steam.
Final proof:	retarded fermentation overnight at 5° C
Baking temperature:	240° C, dropping, giving steam
Baking time:	45 – 50 minutes