



BROWN ALE STOTTIE CAKE

We start our Grand Tour of the UK with a visit to North East England, where the Stottie Cake has its origins. Our version is made with IREKS VEGAN SOFT ROLL CONC. and IREKS CRAFT MALT. It contains brown ale for a special twist. The Stotty is a dense eating product that is traditionally split and filled. Some common fillings include ham and pease pudding, as well as bacon, egg and sausage. The term stott means “to bounce” in the Northumbrian language. Bouncing here refers to the stottie finding its original shape and form when dropped onto the oven bottom.

North East

The county of Northumberland in the North East of England has many historical sites. Perhaps one of the most famous and visited ones is Hadrian’s Wall. Work on the wall began in AD 122 in the reign of Emperor Hadrian. The wall lies entirely within England and formed a boundary between Roman Britain and Caledonia to the North and runs for 117.5 km in total. In 1987, Hadrian’s Wall was declared a World Heritage Site. In 2005, it became part of the transnational “Frontiers of the Roman Empire”. This also includes sites in Germany.



Brown Ale Stottie Cake

using IREKS CRAFT MALT
and IREKS VEGAN SOFT ROLL CONC.

Wheat flour	10.000 kg
IREKS CRAFT MALT	1.000 kg
IREKS VEGAN SOFT ROLL CONC.	0.700 kg
Yeast	0.300 kg
Brown ale	5.000 kg
Water, approx.	1.000 kg
Total weight	18.000 kg

- Mixing time:** 2 + 7 minutes, spiral mixer
- Dough temperature:** 24° C
- Bulk fermentation time:** none
- Scaling weight:** 0.200 – 0.350 kg
- Intermediate proof:** 5 minutes
- Instructions for use:** Scale the dough after mixing and give intermediate proof. Then roll the dough pieces out round to a thickness of 1 cm and allow to prove once again. After the final proof, press a finger through the centre of the dough pieces, place on setters and load. Turn the dough pieces every 3 minutes until these have baked light brown.
- Final proof:** approx. 50 minutes
- Baking temperature:** 230° C
- Baking time:** approx. 12 minutes