



**BAKED GOODS
FROM REGION
TO REGION**

Father's Day Beer Bread

It's June and we are celebrating Father's Day with a baked beer stein! The recipe we are sharing is based on IREKS DONKER BREAD MIX. This easy-to-use mix has a quantity of addition of 50 % and imparts a full flavour and aroma mainly due to the inclusion of roasted wheat malt flour. This month's recipe includes traditional Scottish milk stout, brewed within Cairngorms National Park in the Highlands of Scotland. The park is the largest in the whole of the UK with approx. 18,000 people living in the 4,528 km² that it covers. One of the largest communities in the area is that of Aviemore, a popular year-round destination that is well-known for its snow sports, particularly skiing. Aviemore has a population of approx. 3,000 people and has tourism at its heart, attracting more than 1,000,000 visitors a year.

CAIRNGORMS

Father's Day is celebrated around the world in more than 100 countries with the actual date varying. It was originally introduced to honor fatherhood and paternal bonds but history and origins are quite different from region to region around the world. In Catholic Europe for example, the celebration of fatherhood dates back to at least 1508. In the UK, on the other hand, the day does not have a long tradition, having only been celebrated since sometime after the Second World War.

For all the Dads out there, Happy Father's Day!

CAIRNGORMS



Father's Day Beer Bread

using IREKS DONKER BREAD MIX

Wheat flour	5.000 kg
IREKS DONKER BREAD MIX	5.000 kg
Scottish milk stout	2.850 kg
Yeast	0.250 kg
Water, approx.	2.850 kg
Total weight	15.950 kg

Mixing time: 6 + 3 minutes, spiral mixer

Dough temperature: 28 - 30° C

Bulk fermentation time: approx. 30 minutes

Scaling weight: 0.750 kg (for 0.5 litre beer mug)

Intermediate proof: none

Instructions for use: Process the dough pieces into short rolls, place on setters, dusting with flour immediately before baking enhances the effect of the beer crust. After roughly half of the fermentation time, carve out a handle from the centre of the dough piece. This is done most easily and, above all, uniformly by pressing the narrow side of a dough scraper into the dough pieces and pushing the separated part a little to the side. Possibly correct slightly afterwards using the fingers. Before baking, wash the part of the dough piece which has no flour with water, score the floured part lightly with the blade and load, giving a lot of steam which is allowed to escape after 2 minutes.

Final proof: approx. 45 minutes

Baking temperature: 245° C, dropping, giving a lot of steam

Baking time: 45 minutes

