

Pumpkin Ghost Bread using PUMPKIN-BREAD MIX

Wheat flour	5.000 kg
PUMPKIN-BREAD MIX	5.000 kg
Yeast	0.300 kg
Water, approx.	5.800 kg
<hr/> Total weight	<hr/> 16.100 kg

Mixing time: 8 +4 minutes

Dough temperature: 24° C

Bulk fermentation time: 15 minutes

Scaling weight: 0.600 kg

Intermediate proof: 20 minutes

Processing: square, triangular or long-shaped

Final proof: approx. 60 minutes or overnight at 5° C

Baking temperature: 230° C, dropping to 210° C, giving steam

Baking time: approx. 35 minutes

Instructions for use: After the bulk fermentation time, scale the dough and allow intermediate proof. Subsequently, mould the dough pieces into the desired shape by hand, place on floured setters and store overnight in the refrigerator. Before baking, place the template on top, sift with the topping and cut at the sides.

Topping: durum wheat semolina or roasted malt (1:1)

