



Schapfen BasisKorn dunkel / Dark grain buns

Recipe no132056.1001

Sales description : Three grain buns with oilseeds

Base recipe: 15 kg Total flour
33.6 % Schapfen BasisKorn dunkel
66.6 % Schapfen Wheat flour type 550

Source piece

5.000 kg Schapfen BasisKorn dunkel
3.100 kg Water
8.100 kg Soaker
Temperature: 25 °C
Soaking time: 30 minutes

Main dough

8.100 kg Soaker
10.000 kg SchapfenWheat flour type 550
0.050 kg Schapfen WT2
0.500 kg Fresh yeast (0.200 kg dry yeast)
0.200 kg Salt
6.200 kg Water
25.100 kg Total weight

Kneading: Spiral mixer: Slow: 6 minutes, Fast: 5 minutes

Dough temperature: 27 - 28 °C

Dough rest: 10 minutes

Dough insert: 2,100 g

Intermediate cooking: 10 minutes

Procedure: Cut the dough in the bun divider, moisten the surface and dip the whole bulk into the topping, flatten the pieces, then set the buns on a greased baking tray.

Proof: In a proofer

Baking: Full proof

Unser Getreide – Ihr Erfolgsrezept.



Schapfen Mühle

seit 1452



Baking temperature: Start baking at 230 °C with steam, decreasing to 210 °C , open damper the last 3 minutes of the baking time.

Baking time: 20 - 22 minutes

Decorative mixture: 1.000 kg Oat flakes
1.000 kg Sunflower seeds

Unser Getreide – Ihr Erfolgsrezept.

