Schapfen Hefeteig 100 plus / Yeast dough braid

Recipe no137520.8001
Sales description : Yeast dough braid

Base recipe: 10 kg Total flour
100 % Schapfen Hefeteig 100 plus

10.000 kg Schapfen Hefeteig 100 plus
0.600 kg Fresh yeast (0.240 kg dry yeast)
0.500 kg Whole egg
3.400 kg Water
14.500 Total weight

Kneading:	Spiral mixer: Slow: 6 minutes; Fast: 3 minutes
Dough temperature:	25 – 27 °C
Dough rest:	20 minutes
Dough insert:	200 g each string
Intermediate cooking:	15 minutes
Procedure:	Weigh the pieces and round them, after intermediate rest lenght them and braid a three string twist, set on sheets with baking paper.
Baking:	At 3/4 proof brush with eggwash and sprinkle with coarse sugar and thin sliced almonds.
Baking temperature:	Bake at 200 °C with open damper.
Baking time:	30 minutes

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