Schapfen Dinkel-Mühlenbrötchen 35 / Spelt rolls

Recipe no132270.1001
Sales description : Spelt rolls

Base recipe: 10 kg Total flour
65 % Schapfen Spelt flour type 630
35 % Schapfen Dinkel-Mühlenbrötchen 35

6.500 kg Schapfen Spelt flour type 630
3.500 kg Schapfen Dinkel-Mühlenbrötchen 35
0.400 kg Fesh yeast (0.150 kg dry yeast)
5.300 kg Water
15.700 kg Total weight

Kneading:	Spiral mixer: Slow: 6 minutes, Fast: 2 - 3 minutes
Dough temperature:	26 – 27 °C
Dough rest:	20 minutes
Dough insert:	2,100 g per bulk
Intermediate cooking:	15 minutes
Procedure:	Flatten the dough bulk, moist the surface, dip in sunflower seeds, turn around and divide with sunflower seeds downwards. Moisten the topside and dip in sesame seed. Set the pieces up on greased baking trays with the sunflower side downwards.
Proof:	In the proofing chamber
Baking:	3/4 proof
Baking temperature:	Start baking at 230 °C with steam, decreasing to 210 °C; open damper the last 3 minutes of baking time.
Baking time:	22 minutes

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