



## Schapfen Kornling / Grainy rolls

### Recipe no132011.1001

Sales description : Grainy rolls

**Base recipe:** 6.8 kg Total flour  
73.5 % Schapfen Wheat flour type 550  
26.5 % Schapfen Kornling

5.000 kg Schapfen Wheat flour type 550  
1.800 kg Schapfen Kornling  
0.050 kg Schapfen WT2  
0.250 kg Fresh yeast (0.100 kg dry yeast)  
0.150 kg Salt  
4.000 kg Water  
11.250 kg Total weight

- Kneading:** Spiral mixer: Slow: 6 minutes, Fast: 6 - 7 minutes, approx. 2 - 3 minutes more than standard white rolls
- Dough temperature:** 27 - 28 °C
- Dough rest:** 5 minutes
- Dough insert:** 2,200 g per bulk
- Intermediate cooking:** 5 - 10 minutes
- Procedure:** Round the dough bulk slightly, after dividing with the rounder and divider and let the dough relax 5 - 10 minutes. Form 12 cm sticks with the baguette / croissant roller and roll in rye flour, set up on greased baking trays.
- Proof:** In the proofing chamber.
- Baking:** At 3/4 proof cut the pieces two times, leave until full proof.
- Baking temperature:** Start baking at 230 °C with steam, decreasing to 200 °C; open damper the last 2 minutes of the baking time.
- Baking time:** 18 - 20 minutes
- Professional tip:** Soak the Kornling mix with the total amount of water for 10 minutes to get a better result.

Unser Getreide – Ihr Erfolgsrezept.

