Schapfen SchwabenKörnle / Schwabian Style rolls

Recipe no132379.1001
Sales description : Schwabian Style rolls

Base recipe: 10 kg Total flour
50 % Schapfen SchwabenKörnle
50 % Spelt flour type 630

5.000 kg Schapfen SchwabenKörnle
5.000 kg Schapfen Spelt flour type 630
0.300 kg Fresh yeast (0.110 kg dry yeast)
5.600 kg Water
15.900 kg Total weight

Kneading:	Spiral mixer: Slow: 6 minutes, Fast: 3 minutes
Dough temperature:	25 – 27 °C
Dough rest:	15 minutes
Dough insert:	2,400 g per press
Intermediate cooking:	15 minutes
Procedure:	Divide the dough and round it. After the intermediate rest, flatten the bulks, moisten the end and press into sunflower seeds. Place with the sunflower seeds side downwards on the rounding plate and press only. Moisten the surface and dip it into the topping mixture. Set with the sunflower side down on the baking tray.
Baking:	Full proof with a slight dry dough skin.
Baking temperature:	Bake at 230 °C.
Baking time:	20 – 22 minutes
Decorative mixture:	1.000 kg Sunflower seeds 0.650 kg Sesame 0.650 kg Linseeds

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