

BAKEMARK

INTERNATIONAL



Combicorn Doppelmalz Brot

The flexible base mix for all your multigrain bread and roll specialities. You control your own dosage from 5 – 50 % on flour weight. Contains luxury grains and seeds such as sunflower seeds, linseeds, sesame seeds, oats, maize and malt.



Ingredients

%

Batch Weight

Combicorn Doppelmalz

100

0.500 kg

Water

33

0.330 kg

Preparation Instructions

1. Mix Combicorn Doppelmalz and water together and let it soak for 20 – 30 minutes

Ingredients

%

Batch Weight

Wheat flour

100

1.000 kg

Soak dough

83

0.830 kg

Fresh yeast

3

0.030 kg

VX2 –T

1

0.010 kg

Salt

2

0.020 kg

Margarine

2

0.020 kg

Water – variable

60

0.600 kg

Preparation Instructions

1. Place all ingredients into a mixer and mix with slow speed for 3 minutes and 5 – 6 minutes with higher speed
2. Dough Temperature 26°C
3. Once the dough is fully developed, place it into a lightly oiled container or table and cover with plastic. Rest for 20 minutes
4. Divide the dough into 600 g dough pieces. Very gently loosely mould the dough pieces into a round shape
5. Give a rest of 10 minutes. Cover the dough to prevent skinning
6. Take each dough piece and mould it into oblong shape
7. Proof for 45 - 50 minutes. The dough pieces should be fully proofed
8. Cut the top with 2 –3 cuts in a angel (see picture)

Baking Instructions

1. Place into a preheated oven set at 240°C with steam
2. Open the vent after 5 minutes to release the steam
2. Bake for a total of 30 – 35 minutes reducing the heat to 201 °C after 10 minute.

Variations & Serving Suggestions