



## Combicorn Gutsspitz Brot

The flexible base mix for all your multigrain bread and roll specialities. You control your own dosage from 5 – 50 % on flour weight. with **Combicorn Gutsspitz** you can create a wide range of spicy and tasty bread variations very safe and easy.

Ingredients	%	Batch Weight
<b>Combicorn Gutsspitz</b>	<b>100</b>	<b>0.500 kg</b>
Water	33	0.330 kg

### Preparation Instructions

- Mix Combicorn Gutsspitz and water together and let it soak for 20 – 30 minutes



Ingredients	%	Batch Weight
Wheat flour	100	1.000 kg
<b>Soak dough</b>	<b>83</b>	<b>0.830 kg</b>
Fresh yeast	3	0.030 kg
<b>VX2 –T</b>	<b>1</b>	<b>0.010 kg</b>
Salt	2	0.020 kg
<b>Meisterback Margarine</b>	<b>2</b>	<b>0.020 kg</b>
Water – variable	60	0.600 kg

### Preparation Instructions

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

### Baking Instructions

- Place into a preheated oven set at 240°C with steam
- Open the vent after 5 minutes to release the steam
- Bake for a total of 30 – 35 minutes reducing the heat to 210°C after 10 minute

### Variations & Serving