

Gutsspitz - Mehrkorn

Roggenfix is a typical German bread mix consisting of rye flour, rye meal and a special rye sourdough. This gives the delicious taste of a genuine rye based sourdough with long lasting freshness and good even crumb texture.

Combicorn Gutsspitz you can create a wide range of spicy and tasty bread variations very safe and easy.

Ingredients	%	Batch Weight
Combicorn Gutsspitz	100	0.500 kg
Water	66	0.340 kg

Preparation Instructions

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

Ingredients	%	Batch Weight
Wheat Flour	60	1.200 kg
Roggen Fix	40	0.800 kg
VX2 -T	1	0.020 kg
Dried Yeast	1	0.020 kg
Water	65	1.300 kg
Salt	1	0.020 kg
Soak dough	42	0.840 kg

Preparation Instructions

4. Place all ingredients into a mixer and mix on slow speed for 3 minutes and then 2 minutes on fast. Then add the soak dough in and mix again for 3 – 4 on fast. Dough temperature 26 – 28° C
5. Once the dough is fully developed, place it into a lightly oiled container and cover with plastic. Rest for 20 minutes
6. Turn the dough out onto a floured surface and scale into 550 g dough pieces. Very gently loosely mould the dough pieces into a round shape
7. Give a rest of 5 – 10 minutes. Cover the dough to prevent skinning
8. Take each dough piece and gently mould into a round bal or oblong shape and place on a baking tray (3 – 4 per tray)
9. Dust lightly with wheat flour or roll into a mix of seeds
10. Proof at for 40 – 50 minutes. The dough pieces should be approximately 90 % proofed
11. Remove from the proofer

Baking instructions

1. Place into a preheated oven set at 230° C with steam
2. Open the oven vent after 1.5 – 2 minutes of baking to release the steam
3. Bake for a total of 30 minutes reducing the heat to 210° C after 20 minutes of baking

