

Kraftkorn Roll

The world famous Kraftkorn Mix Export for making a range of great tasting malted and rye breads. This dark malt bread consists of malt, wheat, rye, oats, soya, sunflower and linseeds. The dosage can be used a different levels depending of your own requirements. Ideal as a general dark multi cereal bread.

Ingredient	%	Batch Weight
Kraftkorn Mix Export	30	0.300 kg
Wheat Flour	70	0.700 kg
Salt	1	0.010 kg
Dried Yeast	1	0.020 kg
VX-2T	,5	0.005 kg
Water (variable)	63	0.630 kg
Meisterback Margarine	2	0.020 kg



Preparation Instructions

1. Place all ingredients, a mixer and mix on slow speed for 3 minutes and then 5 + minutes on fast
2. Dough temperature 26 – 28° C
3. Once the dough is fully developed, place it into a lightly oiled container and cover with plastic. Rest for 20 - 30 minutes.
4. Turn the dough out onto a floured surface and scale into 1800 g dough pieces. Very gently loosely mould the dough pieces into a round shape
5. Give a rest of 10 – 15 minutes. Cover the dough to prevent skinning
6. Take each dough piece and with the divider divide them in small 60 g pieces
7. Spray with water and dip into a mix of sesame seeds, oats and Sunflower seed if desired and place on a baking tray
8. Proof at for 40 – 50 minutes. The dough pieces should be approximately 90 % proofed
9. Remove from the Proofer

Topping:

Oat	0,200 kg
Sunflower seed	0,100 kg
Sesame seed	0,200 kg

Baking instructions

1. Place into a preheated oven set at 230° C with steam
2. Open the oven vent after 10 minutes of baking to release the steam
3. Bake for a total of 17 – 19 minutes reducing the heat to 210° C after 20 minutes of baking

Variations & Serving Suggestions