



Premium Börlauch-Kruste



With our Premium Bärlauch-Kruste you can savour the taste and enjoy the essence of typical Mediterranean bread specialties. All Premium Bärlauch-Kruste products are ideal for the barbeque season! Stable dough properties ensure smooth machinability.



Recipe suggestion:

Wild-Garlic-Ciabatta

Basic recipe

Wheat flour	7,500 kg	_____
Premium Bärlauch-Kruste	2,500 kg	_____
Yeast	0,200 kg	_____
Water	approx. 6,800 l	_____

Dough weight	17,000 kg	

Kneading time:

Approx. 4 min. slow and 12 min. fast speed.

Temperature:

The ideal dough temperature is between 25 - 26 °C.

Dough resting:

Approx. 80 min. preferably in greased plastic boxes.

Preparation:

Once the dough has rested, place the prepared dough on a table generously sprinkled with rye flour. With a plastic scraper divide the dough into approx. 12 cm wide strips weighing approx. 0,300 kg each. Place on dusted setters and proof.

Proofing time:

Approx. 30 min. at 34 °C and 75 % humidity.

Baking process:

Take the proven Wild-Garlic-Ciabatta out of the proofing chamber and allow a short stabilization period. Turn the Ciabatta upside down and bake with medium steam at approx. 220 °C. After 5 min. open the damper and reduce temperature to approx. 180 °C.

Baking time:

Total baking time approx. 25 – 30 min.