



Premium Cheese & Onion-Kruste

Cheese and Onion has always been a favourite combination for all age groups. With our Premium Cheese & Onion-Kruste many varieties of tasty and hearty products can be made in a short time span. Premium Cheese & Onion-Kruste is ideal as trendy or party snacks.



Recipe suggestion:

Cheese & Onion-bread

Basic recipe

Wheat flour	5,000 kg	_____
Premium Cheese & Onion-Kruste	5,000 kg	_____
Vegetable oil	0,350 kg	_____
Yeast	0,350 kg	_____
Water	approx. 5,400 l	_____

Dough weight	16,100 kg	

Kneading time:

Approx. 3 min. slow and 7 min. fast speed.

Temperature:

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

Dough resting:

Approx. 20 min.

Preparation:

Scale dough pieces of 0,450 kg each. After moulding allow to rest for several minutes and then form into long shaped loaves, brush surface with water and roll in grated cheese.

Proofing time:

Approx. 45 min. at 34 °C and 75 % humidity.

Baking process:

Take the proven loaves out of the proofing chamber and allow a short stabilization period. Score in as desired, then place the prepared trays in the oven. Set at approx. 210 °C with a medium steam setting. After 5 min. reduce temperature to approx. 180 °C. Approx. 10 min. before the end of the baking time open the damper and allow the bread to bake to a golden yellow colour.

Baking time:

Total baking time approx. 25 – 30 min.