



Premium Country-Pom-Kruste

Our Premium Country-Pom-Kruste will have you hooked with its delicious, succulent and tender bite that comes from a blend of potato's, wheat products and spices which remains fresh for a long time. A smooth preparation through the direct, retarded or interrupted fermentation process is assured.



**Recipe suggestion:**

**Potato-bread**

**Basic recipe**

Wheat flour	7,500 kg	_____
Premium Country-Pom-Kruste	2,500 kg	_____
Yeast	0,350 kg	_____
Water	approx. 6,300 l	_____
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Dough weight	16,650 kg	

**Kneading time:**

Approx. 5 min. slow and 6 min. fast speed.

**Temperature:**

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

**Dough resting:**

Approx. 10 min.

**Preparation:**

Divide dough into pieces of approx. 0,550 kg each. After moulding allow to rest for several minutes and form with lots of flour to elongated loaves. Place with closure downwards on setters and proof at room temperature or in the proofing chamber.

**Proofing time:**

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

**Baking process:**

When ¾ of proofing time has elapsed, turn the bread over and place in a pre-heated deck oven at approx. 220 °C. Wait for 60 seconds and then apply plenty of steam. After 5 min. reduce the temperature to approx. 180 °C. Approx. 10 min. before full baking time, open the damper and allow to bake to a crispy brown.

**Baking time:**

Total baking time approx. 35 - 40 min.