



Premium Kartoffelschnitzer

Rustic, hearty and spicy potato specialties can be produced efficiently and safely with our Premium Kartoffelschnitzer.

The selected ingredients provide a distinguished aromatic taste. Stable dough properties and an attractive volume characterize this product in addition to a long freshness. Buns that taste every consumer!

A smooth preparation through the direct, retarded and interrupted fermentation process is assured.



Recipe suggestion:

Kartoffelschnitzer-Kröstchen

Basic recipe

Wheat flour	7,500 kg	_____
Premium Kartoffelschnitzer	2,500 kg	_____
Yeast	0,350 kg	_____
Water	ca. 6,700 l	_____

Dough weight	17,050 kg	

Kneading time:

Approx. 3 minutes slow and 6 minutes fast speed.

Temperature:

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

Dough resting:

Approx. 10 minutes.

Preparation:

**Divide dough into 2.400 kg portions and round mould them. Allow to rest approx. 10 minutes Sub-divide with a 30 piece dough dividing machine.
Dust the surface with **Premium Kartoffelschnitzer** and place on baking trays.**

Proofing time:

Approx. 40 minutes at 34 °C and 75 % humidity.

Baking process:

When ¾ of proofing time has elapsed, score as desired and place the prepared trays in the oven. Set at approx. 240 °C with a medium steam setting. After 3 minutes reduce the temperature to approx. 190 °C. Approx. 5 minutes before full baking time, open the damper and allow to bake to crispy brown rolls.

Baking time:

Total baking time approx. 22 minutes.