

Kartoffel - Mehrkorn Brot

Kartoffel - Mehrkorn Brot is a speciality bread made with Kraftkorn and Pom - Frisch

Ingredient	%	Batch Weight
Wheat Flour	50	0,500 kg
Kraftkorn Mix	20	0.200 kg
Pom – Frisch	30	0.300 kg
Dry Yeast	1	0.010 kg
Salt	2	0.020 kg
VX2-T	1	0,010 kg
Water variable	66	0,660 kg



Preparation Instructions

1. Place all ingredients into a mixer and mix slow speed for 3 minutes and fast 2minutes Dough Temperature 26 – 27° C
2. Once the dough is fully developed, place it into a lightly oiled container and cover with plastic. Rest for 15 minutes
3. Turn the dough out onto a floured surface and scale into 400 g pieces
4. Mould the pieces round and rest them for 10 min
5. After 10 minutes mould the pieces long
6. Then wet the top and dip in Pom-Frisch
7. Proof at for 45 – 50 minutes. The dough pieces should be 100% proofed.
8. Remove from the proofer
9. Cut on top

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 with open Damper.
4. Bake for a total of 30 – 35 minutes bake reducing the heat to 200°C after 10 minutes of baking

Variations & Servina Suggestiions