

KOMPLET Wurzelbrot 20

CONCENTRATED PREMIX FOR THE PREPARATION OF WHEAT BREAD AND ROLLS WITH AN INCOMPARABLE TASTE, EXCEPTIONAL SHELF-LIFE AND A RUSTIC APPEARANCE.



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Basic Recipe: Wurzelbrot dough "classic"

KOMPLET Wurzelbrot 20	2,000 kg
Wheat flour	8,000 kg
Vegetable oil	0,200 kg
Fresh yeast (dried yeast 0,050 kg)	0,150 kg
Water	approx. 8,000 kg
Total weight	approx. 18,350 kg

Method:

Mixing time, Spiral mixer: 5 minutes slow
+ 15 minutes fast

The dough must clear the side of the mixing bowl.

Dough temperature: 24 °C max.

Dough resting time: 3 - 4 h at room temp.

Place the dough into slightly oiled containers (like for Ciabatta).

Wurzelbrot "classic"

Yield: 57 pieces

Prepare the Wurzelbrot dough „classic“. After resting the dough, turn onto a floured working table, divide into rectangular pieces (approx. 5 x 30 cm).

Scaling weight: approx. 320 g

Twist ends of dough pieces, dust them with flour and place them on stretchers. Bake without proving, with steam.

Baking temperature: 240 °C falling to 200 °C

Baking time: 35 minutes



Basic Recipe: Wurzelbrot dough for Baguette

KOMPLET Wurzelbrot 20	2,000 kg
Wheat flour	8,000 kg
Fresh yeast (dried yeast 0,070 kg)	0,200 kg
Water	approx. 7,000 kg
Total weight	approx. 17,200 kg

Method:

Mixing time, Spiral mixer: 3 min. slow + 8 min. fast

Dough temperature: 26 °C max.

Dough resting time: approx. 1,5 h at room temp.

Wurzelbrot Baguette

Yield: 53 pieces

Prepare the Wurzelbrot dough for Baguette. After resting the dough, turn on floured work table, scale dough pieces, shape long to 20 cm length. After an intermediate proof of 10 minutes roll out to 50 cm long, form pointed ends. Place on baguette trays or stretchers.

Scaling weight: 320 g

Proving time: 90 minutes at 35 °C
and 80 % rel. humidity

Baking temperature: 240 °C falling to 200 °C

Baking time: 35 minutes

Wurzelbrot "Olive Bread"

Yield: 60 pieces

Prepare the Wurzelbrot dough for Baguette (Total weight 17,200 kg). 2 minutes before the end of the mixing time add 2,000 kg olives. After resting the dough, scale dough pieces, shape round, place on baking trays or stretchers and leave to prove. After proving dust with flour and bake with steam.

Scaling weight: 320 g

Proving time: 60 minutes at 35 °C
and 80 % rel. humidity

Baking temperature: 240 °C falling to 200 °C

Baking time: 30 minutes

Master Tip:

A DEMONSTRATION OF THE PREPARATION OF WURZELBROT IS AVAILABLE ON VIDEO AND CD ROM.



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