

KOMPLET Cheese Snack

KOMPLET Cheese Snack is a DELICIOUS BLEND FOR THE PREPARATION OF SNACKS, BREADS AND OTHER BAKED GOODS. THE REFINED CHOICE OF CHEESE, ONIONS AND OTHER DELICATE INGREDIENTS WILL IMPROVE EVERY BUFFET AND BAKERY DISPLAY.



Bake the best with something good!



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Cheese Ciabatta

KOMPLET Cheese Snack	700 g
Wheat flour	9.300 g
KOMPLET Rustico Artisan	400 g
Salt	220 g
Yeast, dry	200 g
Olive oil	500 g
Water, cold	7.200 g
Total weight	18.520 g

Yield: 81 pieces

Method:

Mix all ingredients to a smooth and silky dough and place in an oiled container. Cover the dough and allow to rest for approximately 3 hours, the dough should triple in size. Flip the dough on floured table and bring it gently in shape and cut Ciabatta to desired weight/size. Bake without further fermentation with steam.

Baking temperature: 250 °C falling to 200 °C

Baking time: 15 - 20 minutes for breads of approximately 200 - 250 g

Cheese Cracker

KOMPLET Cheese Snack	200 g
Wheat flour	800 g
Salt	22 g
KOMPLET Baking Powder	20 g
Butter, soft	300 g
Eggs	150 g
Water	300 g

Topping:

KOMPLET Cheese Snack	100 g
Sesame seeds	50 g
Semolina	100 g

Total weight 2.042 g

Method:

Mix all ingredients for 2 minutes slow and 3 minutes fast in spiral mixer. Slightly flatten the dough, cover and give 30 minutes bulk rest in the refrigerator.

After the resting time, roll the dough on 3 - 4 mm on the dough sheeter, brush with water and sprinkle the topping evenly. Then cut in desired shape and place on tray with baking paper.

Baking temperature: 180 - 200°C

Baking time: 12 - 15 minutes depending on the size of the crackers until completely dry

MASTER TIP:

Use KOMPLET Tomato Snack or KOMPLET Pesto Snack INSTEAD OF KOMPLET Cheese Snack.



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