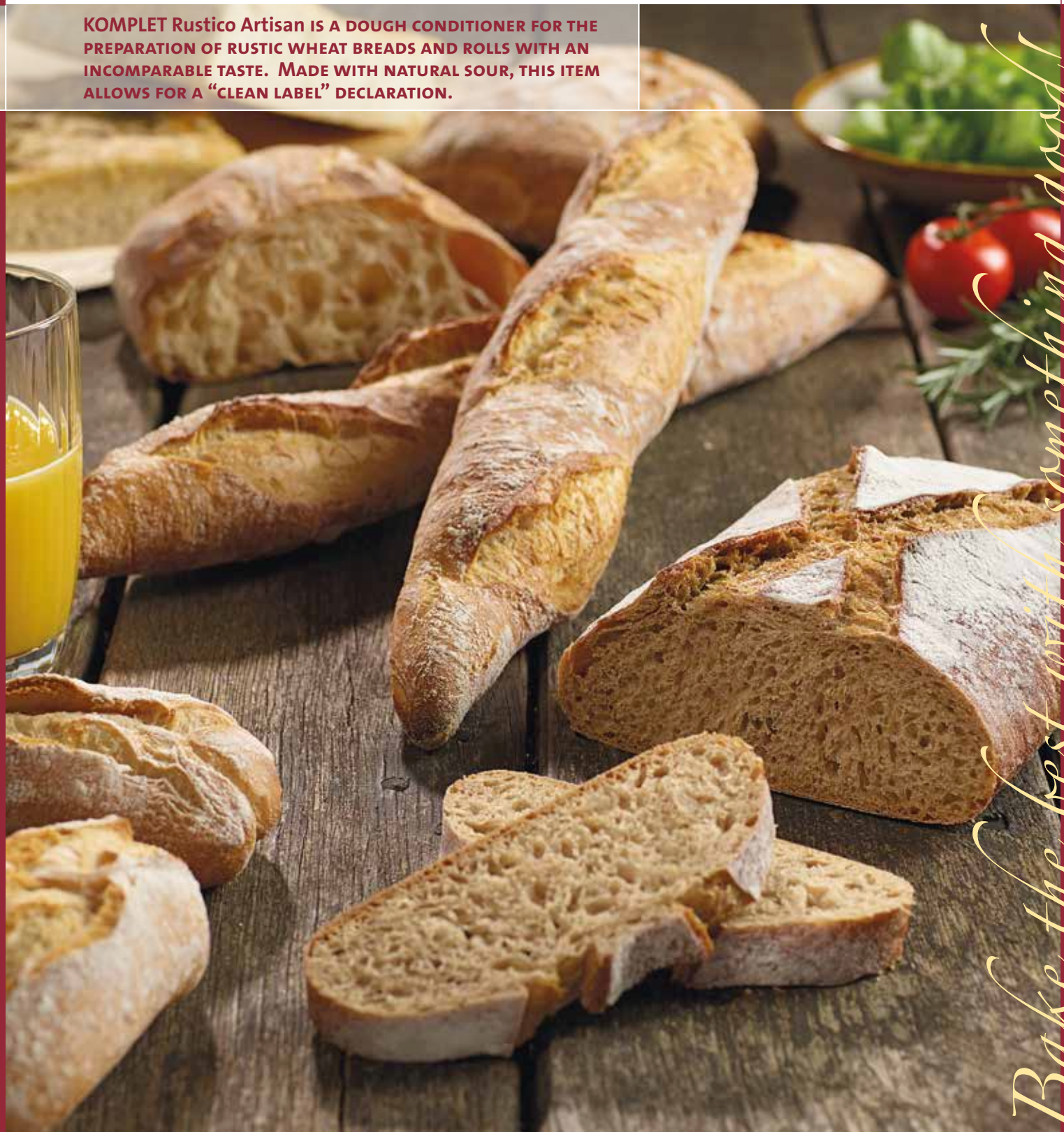


KOMPLET Rustico Artisan

KOMPLET Rustico Artisan is a DOUGH CONDITIONER FOR THE PREPARATION OF RUSTIC WHEAT BREADS AND ROLLS WITH AN INCOMPARABLE TASTE. MADE WITH NATURAL SOUR, THIS ITEM ALLOWS FOR A "CLEAN LABEL" DECLARATION.



Bake the best with something good!



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Baguette

KOMPLET Rustico Artisan	400
Wheat flour	10.000
Salt	230
Yeast, fresh	150
Vegetable oil	200
Water, cold	6.400

Total weight approx. 17,380 kg

Yield: 53 pieces

Method:

Mixing time: 3 minutes slow + 7 minutes fast

Dough temperature: approx. 26 °C

Dough resting time: 20 minutes

Scaling weight: 280 g

Scale dough pieces of 280 g and shape long. After another 10 minutes shape long to approx. 40 cm length. Place the dough on Baguette trays and prove.

Proving time: approx. 60 minutes at 30 °C and 80 % rel. humidity.

or: approx. 16-20 hours at 6°C with covered loafs

After proving leave the Baguette to dry (the dough must have a little skin). Then cut the surface 4 times. Bake with steam.

Baking temperature: 230 °C

Baking time: 23 minutes



Pain de Seigle

KOMPLET Rustico Artisan	400
Wheat flour	8.000
Rye flour	1.800
KOMPLET Dried Rye Sour	200
KOMPLET Malty	150
Salt	200
Yeast, fresh	150
Vegetable oil	300
Water, cold	6.800

Total weight approx. 18,000 kg

Yield: 36 pieces

Method:

Mixing time: 3 minutes slow + 7 minutes fast

Dough temperature: approx. 24 °C

Dough resting time: 45 minutes

Scaling weight: 500 g

Scale dough pieces and mould round. After 10 minutes rest, flatten the dough, fold in 2 sides and gently press until you have a rectangular loaf. Place upside down on trays or towel and prove.

Proving time: approx. 60 minutes at 30 °C and 80 % rel. humidity.

or: approx. 12 - 18 hours at 6 °C with covered loafs

After proving leave the loafs outside to dry and cut the surface crosswise. Bake with steam.

Baking temperature: 230 °C falling to 210 °C

Baking time: 35 - 40 minutes

Bake the best with something good!



Abel + Schäfer

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