

KOMPLET Nordländer

PREMIX FOR THE PREPARATION OF A DARK RYE AND WHEAT BREAD WITH MANY SUNFLOWER SEEDS. VERY LONG SHELF LIFE. WITH INTENSE RYEMALT TASTE.



Bake the best with something good!



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Nordländer Bread

KOMPLET Nordländer	10,000 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Water	6,200 kg
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Total weight	16,500 kg

Yield: 27 loaves

Method:

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

Dough temperature: 27 °C

Dough resting time: 30 minutes

After resting, scale the dough pieces and mould them. Press slightly into sunflower seeds, place into tins and allow to prove.

Scaling weight: 600 g

Proving time: approx. 40 minutes at
35 °C and 80% rel.
humidity

Baking temperature: 240 °C falling to 200 °C

Baking time: 45 minutes

MASTER TIP:

WE RECOMMEND TO SPRINKLE THE DOUGH PIECES WITH SUNFLOWER SEEDS IN ORDER TO GIVE THE BREAD A SPECIAL APPEARANCE.

Fruit Bread

KOMPLET Nordländer	7,500 kg
Wheat Flour	2,500 kg
Salt	0,050 kg
Fresh yeast (dried yeast 0,080 kg)	0,300 kg
Water	6,500 kg
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Weight 16,850 kg

Add:

Cranberries, dried	1,000 kg
Apricots, dried, sliced	1,000 kg
Mixed Peels	1,000 kg
Raisins	1,000 kg
Hazelnuts, chopped, roasted	1,000 kg

Decoration:

KOMPLET Oat Flakes 0,020 kg

Total weight 21,870 kg

Yield: 28 loaves

Method:

Mix all the ingredients of the main dough.

Mixing time 15 minutes slow
+ 5 minutes fast

Add the fruits and nuts to the dough and mix for one more minute.

Dough temperature: approx. 27 °C

Dough resting time: 30 minutes

Scale the dough in desired portions, shape and roll into **KOMPLET Oat Flakes**.

Scaling weight: 0,600 kg

Baking temperature: 240 °C falling to 210 °C

Baking time: approx. 45 minutes



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