

Wurzelbread Classic

KOMPLET WURZELBROT 20

WURZELBROT 20	2.000 g
Wheat flour	8.000 g
Vegetable oil	200 g
Yeast, dry	50 g
Water, approx.	8.000 g
Total	18.250 g

Method of use:

Prepare the Wurzelbrot dough "Classic".

Mixing time (spiral mixer): 5 minutes slow + 15 minutes fast

The dough must clear the side of the mixing bowl.

Dough temperature: 25°C max.

Dough resting time: 3 - 4 h at room temperature

Place the dough into slightly oiled containers.

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



Bake the best with something new!

