

Wurzelbread "Hungarian Style" with WURZELBREAD 20

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| WURZELBREAD 20 | 2.000 g |
| Wheat flour | 8.000 g |
| Yeast, fresh | 100 g |
| Water | 6.000 g |
| Red paprika stripes, canned | 3.000 g |
| Total | 19.100 g |

Method of use:

Method:

Prepare a dough with all ingredients with the exception of the paprika stripes. Finally incorporate the paprika stripes.

Then let the dough rest.

Mixing time:

Spiral mixer:

approx. 7 minutes at fast

Dough temperature:

Dough resting time:

After resting scale pieces, rework long, slightly roll in flour and put into the proofing room.

After proof cut diagonal repeatedly and bake at full proof.

Dough scale:

Proofing time:

Baking temperature:
200°C

Baking time:



Master Tip:

The use of fresh paprika can increase the water amount by 500 g.

If dried yeast is used instead of fresh yeast, please use 1/3 of the above indicated quantity.



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Bake the best with something good!