

Wurzelbrot

Wurzel Brot Mix	50 g
Compressed Yeast	0 g
Water 65F (+/-)	40 g
Total	90 g

Method of use:**Instructions**

Mix all Ingredients

Using A Spiral Mixer

8 minutes in Slow Speed, then 5 minutes in Medium Speed.

Dough Temperature (+/-) 78°F.

Bulk Fermentation 12-16 hours oiled bins at 32°-40°F.

Handling Spread dough on a well-floured bench. Cut desired size dough strips as for Chiabatta. Do not shape

dough pieces. Twist the ends against each other. Place on floured board or oven loader.

Proof 30 minutes, if desired.

Bake with Steam 450°F for 20-30 minutes. Open vent after 15 minutes.



Bake the best with something good!



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