

Fit mountain roll

INGREDIENTS

5 kg MOUNTAIN MIX
10 kg WHEAT FLOUR TYPE 550
0,45 kg YEAST
ok. 5,1 kg WATER

5 kg BOILING WATER
0,26 kg SALT
0,25 kg BAKING AGENT BUN



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 3 + 7

Cake temperature: 26 - 27°C

Weight of the cake: according to the plant

Aging of the cake: 10 min

Final fermentation: 40 min

Baking temperature: 230 - 210°C with steaming oven



Baking time: according to weight

3

From all the ingredients above prepare a cake.

5

Rounded billets stack the sluice to the bottom on baking appliances or baking boards. After 3/4 of the time of final fermentation, turn the billets and sprinkle gently with rye flour.

2

Before preparing the dough, soak the mixture in the given amount of hot water for 40 minutes.

4

Divide the mass into pieces of the desired weight, and then round it in a breadcrumb separator.

6

Bake with steaming of the baking chamber. At the end of baking, drain the steam to obtain a crispy crust.

Bon appétit!

Smacznego



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