



German Bread Recipes

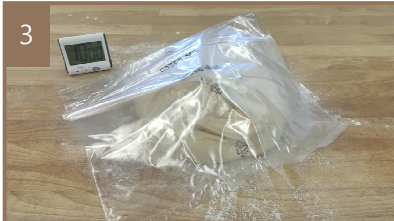




Healthy Bread Improver

Recipe:

1000 g Wheat flour
20 g Salt
15 g Dry Yeast or 40 g Fresh Yeast
30—40 g Healthy Bread Improver
580 g Water



1. Prepare needed raw material, use either dry or fresh yeast.

2. Knead 4 minutes slowly and 5 minutes quickly. The kneading time cannot be fixed generally, it always depends on the machine type, amount of dough in the bowl, dough consistency and product.

3. Allow the dough rest covered with foil or a cloth for 10—15 minutes.

4. Weigh portions of 2200 g knead round and allow to rest for 10 minutes.

5./6./7. Form rolls using a dough divider and rounder.

8. Form longer rolls or any other shape. Place on a baking tray covered with baking paper. Proof for 40 minutes (30°C at 75% humidity).

9. Cut 1 x or 2 x lengthways.

10. Bake at 230°C for around 18 minutes.





Baguette Premix 10 %

Recipe:

1000 g Wheat Flour
100 g Baguette Premix 10 %
650 g Water
20 g Dry Yeast



1. Prepare needed raw material.

2. Knead 4 minutes slowly and 6 minutes quickly.
The kneading time cannot be said generally, it always depends on the machine type, amount of dough in the bowl, dough consistency and product.



3. Allow the dough rest covered with foil or a cloth for 15 minutes.



4. Weigh portions of 350-400 g, roll long.

5. Rest for 15-20 minutes covered with foil or a cloth.



6. Form baguettes and place in baguette trays and put into the proofer for 40-50 minutes (30°C at 75% humidity)



7. Cut 4x lengthways and put in the oven. Bake at 230°C in an oven with top / bottom heat with some steam.
Baking time around 20 minutes.

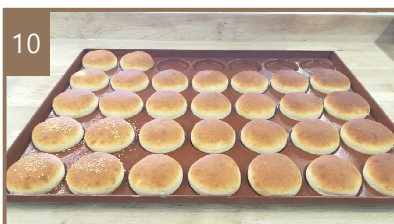
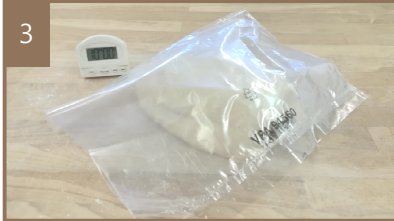




Softbun Improver 2 %

Recipe:

1000 g Wheat flour	80 g Sugar
30 g Skimmed milk powder	20 g Dry yeast or 50 g Fresh Yeast
20 g Salt	20 g Softbun Improver 2 %
40 g Butter	25 g Potato flakes
570 g Water	



1. Prepare needed raw material, use either dry or fresh yeast.

2. Knead 4 minutes slowly and 4 minutes quickly. The kneading time cannot be fixed generally, it always depends on the machine type, amount of dough in the bowl, dough consistency and product.

3. Allow the dough rest covered with foil or a cloth for 10 minutes.

4. Weigh portions of 1900 g knead round and allow to rest for 10 minutes.

5./6./7. Form buns using a dough divider and rounder.

8./9. Place on a baking tray. Proof for 50—60 minutes (30°C at 75% humidity).

11. 10./11. Bake at 240°C for around 10 minutes.





Golden Bread Mix Concentrate

Recipe:

230 g Golden Mix
770 g Wheat Flour
620 g Water
15 g Dry Yeast



1. Prepare needed raw material.



2. Knead 4 minutes slowly and 5 minutes quickly. The kneading time cannot be said generally, it always depends on the machine type, amount of dough in the bowl, dough consistency and product.

3. Allow the dough rest covered with foil or a cloth for 10—15 minutes.



4. Weigh portions of 850 g.

5. Form loaves put into the proofer for 30-40 minutes (30°C at 75% humidity)



6. Cut 1x lengthways and put in the oven. Bake at 250°C falling to 200°C in an oven with top / bottom heat with some steam. Baking time around 50 minutes.





Rye Bread Mix Concentrate

Recipe:

500 g Rye Bread Mix
500 g Wheat Flour
780 g Water
15 g Dry Yeast



1. Prepare needed raw material.



2. Knead 4 minutes slowly and 5 minutes quickly.
The kneading time cannot be said generally, it always depends on the machine type, amount of dough in the bowl, dough consistency and product.



3. / 4. Allow the dough rest covered with foil or a cloth for 10–15 minutes.



5. / 6. Weigh portions of 850 g and fill into baskets.



7. Put into the proofer for 30-40 minutes (30°C at 75% humidity).



8. / 9. Bake at 250°C falling to 200°C in an oven with top / bottom heat with some steam. Baking time around 50 minutes.





Powerful Bread Mix Concentrate

Recipe:

330 g Powerful Bread Mix
670 g Wheat Flour
650 g Water
15 g Dry Yeast



1. Prepare needed raw material.



2. Knead 4 minutes slowly and 5 minutes quickly. The kneading time cannot be said generally, it always depends on the machine type, amount of dough in the bowl, dough consistency and product.

3. Allow the dough rest covered with foil or a cloth for 10—15 minutes.



4. Weigh portions of 850 g. an form loaves put into the proofer for 30-40 minutes (30°C at 75% humidity).



5./ 6. Cut as shown lengthways and put in the oven. Bake at 250°C falling to 200°C in an oven with top / bottom heat with some steam. Baking time around 50 minutes.





Sunflower Seed Dark Bread Mix Concentrate

Recipe:

600 g Sunflower Seeds Dark Bread Mix
190 g Sunflower Seeds
210 g Weizenmehl
650 g Water
15 g Dry Yeast



1

1. Prepare needed raw material.



3

2. Knead 4 minutes slowly and 5 minutes quickly. The kneading time cannot be said generally, it always depends on the machine type, amount of dough in the bowl, dough consistency and product.



2

3. Allow the dough rest covered with foil or a cloth for 10—15 minutes.



4

4. Prepare baskets needed for proofing.



5

5. Weigh portions of 850 g and form Loaves and place into the baskets. Put into the proofer for 30-40 minutes (30°C at 75% humidity)



6

6. Prepare square shaped baking trays.



7

7. Roll the proofed loaves in sunflower seeds.



10

8. Place into the square baking tray.



8



11

9. Bake at 250°C falling to 200°C in an oven with top / bottom heat with some steam. Baking time around 50 minutes.



9



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