



SWEDISH SPELT ROLLS

Recipe

Rietmann Schwedenbrötchen	6.000 kg
Spelt flour Type 630.	10.000 kg
Yeast	0.350 kg
Water	ca. 7.700 kg
Total	24.050 kg

Processing

Kneading	6 Min. Stufe 1 (langsam) 8 Min. Stufe 2 (schnell)
Dough temperature	24 - 26 °C / 75 - 79 °F
Bale proofing	20 Min.
Scaling weight	80 g / piece
Form	angular pressed
Topping	Mix of Sunflower seeds, sesame seeds and linseeds
Baking	Standard for rolls

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