



CATEGORY

Bakery



OCCASION

Christmas



**FINISHED
PRODUCT**

Knäckebröd

GOURMETBASE SAFFRON CRISP BREAD

INGREDIENTS

Group Saffron Crisp Bread

Ingredient

Wheat flour

Water

Bakels Gourmet Bread Base

Fresh yeast

Aromatic Saffron Extract

Yellow syrup

Bakels Fermdor W Classic

KG

0.750

1.000

0.500

0.020

0.015

0.035

0.020

Total Weight: 2.340

METHOD

Mix all ingredients for 6 minutes on slow speed and 4 minutes on high speed.

Resting time: 20 minutes.

Roll down to 1 mm.

Prick and divide into desired size and shape.

Proving time: 20 minutes.

Bake on a perforated plate.

Baking temperature: 145°C

Baking time: approx. 20 minutes (open damper).