



CATEGORY

Confectionery



OCCASION

Christmas



FINISHED PRODUCT

Biscuit, Rusks

KARLSBADER SAFFRON RUSK

INGREDIENTS

Group Saffron Rusk

Ingredient

[Bakels Karlsbader](#)

Water

[Bakels Dry Yeast](#)

[Bakels Bakery Margarine](#)

[Aromatic Saffron Extract](#)

KG

3.000

1.000

0.050

0.050

0.060

Total Weight: 4.160

METHOD

Mix all ingredients for 3 minutes on slow speed and 3 minutes on high speed.

Resting time: 20 minutes.

Divide into 350 g pieces and mould round, let rest for 5 minutes and shape like a Pain Riche.

Proving time: 50 minutes.

Sprinkle with cardamom and sugar.

Baking temperature: 200°C

Baking time: 10-12 minutes.

Cut into desired sizes.

For drying:

Baking temperature: 170°C

Baking time: 10-15 minutes.