

# CARAWAY POTATO BREAD

香  
芹  
土  
豆  
面  
包



Rezeptservice  
Recipe service

Wheat flour 面包粉	6.000 kg
REX BAVARIAN DARK 艾瑞克黑裸麦面包预拌粉	4.000 kg
LAMOURETTE 艾瑞克法式面包预拌粉	0.400 kg
Boiled potatoes- chopped 煮熟土豆丁	3.000 kg
Caraway seeds 香芹籽	0.040 kg
Instant yeast 干酵母	0.100 kg
Water, approx.水	7.000 l
<b>Total weight</b>	<b>20.540 kg</b>

Mixing time: 搅拌时间	spiral, 3 minutes slow, 6 minutes fast 3 分钟慢速, 6 分钟快速
Dough temperature: 面团温度	28° C
Bulk fermentation time: 松弛时间	25 - 30 minutes
Scaling weight: 分割重量	600 g
Intermediate proof: 中间发酵	20 minutes
Final proof: 最后发酵	45 - 50 minutes
Baking temperature: 烘烤温度	230° C, giving steam, dropping to 190° C 230 度, 通蒸汽, 降至 190 度
Baking time: 烘焙时间	45 - 50 minutes

## Instructions for use: 操作说明

Add the potatoes towards the end of the mixing time and give the bulk fermentation time. Then scale the dough into 550 g and mould round.

After the intermediate proof mould oblong and dust with rye flour in the sealing. Place the dough pieces up side down on setters dusted with rye flour and allow to proof. After ¾ proof turn the dough pieces and load with steam. Bake with a good crust.

在最后搅拌时间, 放入土豆丁并松弛面团。分割成 550 克面团搓圆醒发。完成中间发酵后带裸麦粉做成长形, 将面团底部朝上放在事先撒好裸麦粉的发酵盘中发酵。完成 3/4 发酵喷水等待烘烤。最后烤至表皮酥脆即可。

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