

Croissants



Wheat flour	2.000 kg
IREKS SD PLUS	0.100 kg
Margarine	0.100 kg
Sugar	0.200 kg
Milk powder	0.150 kg
Instant yeast	0.040 kg
Salt	0.040 kg
Water, approx.	1.050 l
Total weight	3.680 kg

Mixing time: 2 + 2 mins
Dough temperature: 22 - 24° C

Fold 1.000 kg of margarine or butter into the dough with three single turns. Further processing is carried out as usual.



Hot Dogs + Hamburgers



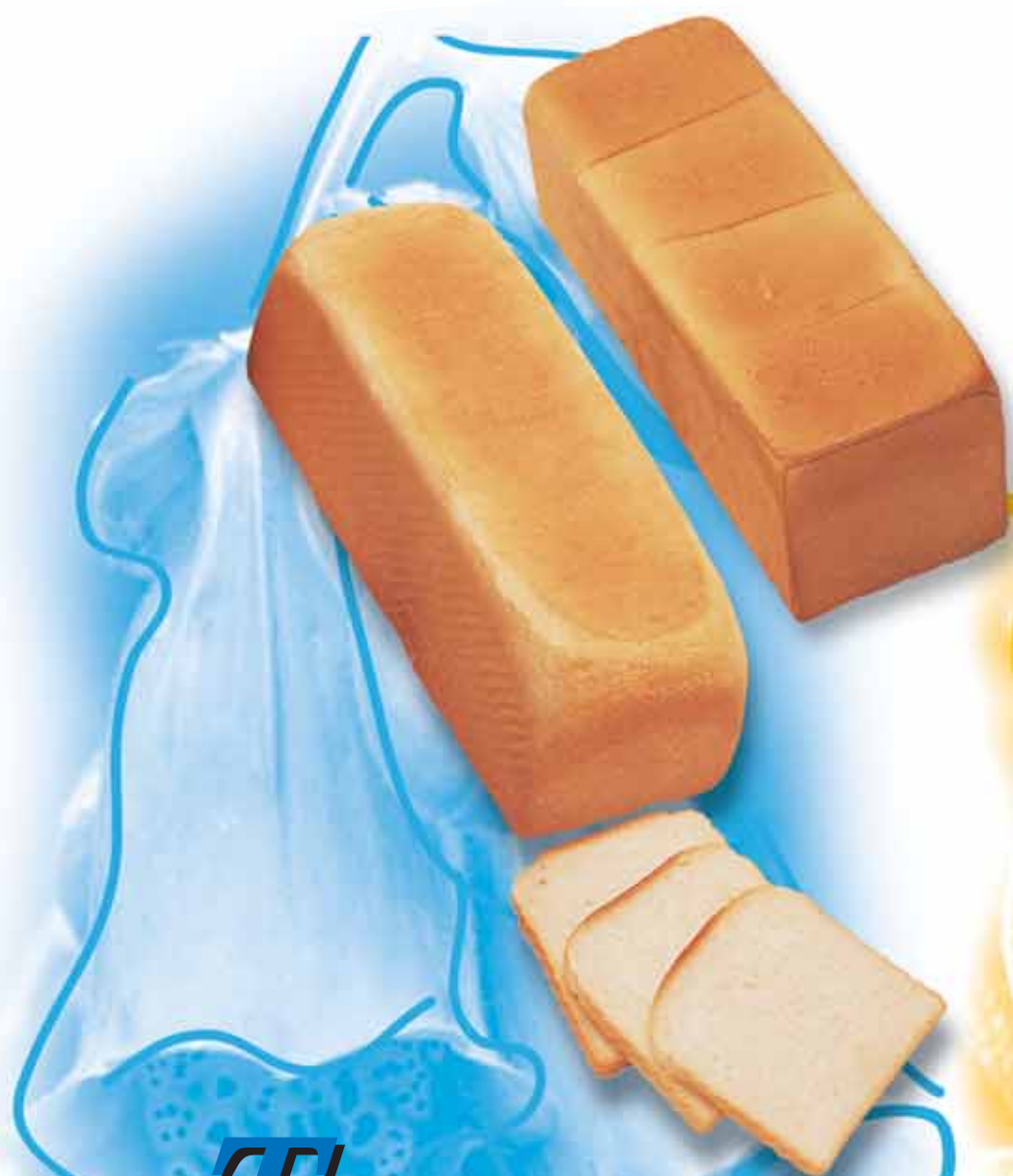
Wheat flour	1.000 kg
IREKS SD PLUS	0.050 kg
Sugar	0.100 kg
Margarine	0.050 kg
Milk powder	0.030 kg
Instant yeast	0.015 kg
Salt	0.020 kg
Water, approx.	0.580 l
Total weight	1.845 kg

Mixing time: 2 + 8 mins
Dough temperature: 26° C
Bulk fermentation time: 0 - 10 mins

Further processing is carried out as usual.

IREKS SD PLUS
offers as many varieties
as nature!





Toast Bread

Wheat flour	1.000 kg
IREKS SD PLUS	0.050 kg
Sugar	0.050 kg
Margarine	0.050 kg
Instant yeast	0.012 kg
Salt	0.020 kg
Water, approx.	0.600 l
Total weight	1.782 kg

Mixing time:	2 + 8 mins
Dough temperature:	26° C
Bulk fermentation time:	0 - 10 mins

Further processing is carried out as usual.

Fruit Stollen

Sultanas	4.000 kg
Candied orange peel	1.000 kg
Candied lemon peel	1.000 kg
Rum/sugar syrup	0.400 kg
Chopped almonds	1.000 kg
Total weight	7.400 kg

Mix and allow to soak overnight.

Sponge:

Wheat flour	2.500 kg
Instant yeast	0.130 kg
Milk, approx. 35° C	1.800 l
Total weight	4.430 kg

Mixing time:	2 + 2 mins
Resting time:	30 mins



Dough:

Sponge	4.430 kg
Wheat flour	2.500 kg
IREKS SD PLUS	0.250 kg
Soft butter	1.750 kg
Sugar	0.600 kg
Raw marzipan	0.500 kg
Salt	0.050 kg
Stollen spices	
Total weight	10.080 kg

Mixing time:	6 + 2 mins
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Add the soaked fruit carefully to the dough.

Bulk fermentation time:	30 mins
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Mould using Stollen forms or as oven bottom loaves. Bake at medium proof.

Baking temperature: approx. 40° C below the baking temperature for rolls

Baking time: approx. 50 - 60 mins for 1.100 kg

Fruit Boats

Wheat flour	2.500 kg
IREKS SD PLUS	0.125 kg
Cottage cheese/cream cheese	0.450 kg
Sugar	0.300 kg
Butter	0.400 kg
Whole egg	0.200 kg
Instant yeast	0.050 kg
Salt	0.040 kg
Milk, approx.	1.100 l
Spices	

Total weight	5.165 kg
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Mixing time:	2 + 6 mins
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Dough temperature:	26° C
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Bulk fermentation time:	10 mins
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Scaling weight:	1.650 kg/ 30 pieces
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Intermediate proof:	15 mins
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After the intermediate proof, divide and mould round. Press the dough pieces long and after a short proof, make a slight hollow lengthwise. Add the fillings (fruit, creams, etc.) at full proof.

Baking temperature: 30° C below the baking temperature for rolls

Baking time: approx. 20 mins

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