

Goldkorn Bread with Carrots and Walnuts

This is a special recipe with **Goldkorn**, carrots and walnuts.



Ingredients	%	Batch Weight
Goldkorn	30	0.300 kg
Wheat flour	70	0.700 kg
Dry Yeast	1,5	0.015 kg
Salt	1	0,010 kg
VX Star	0,5	0,005 kg
Water	57	0,570 kg
-----	-----	-----
Grated carrot	10	0.100 kg
Walnuts	10	0,100 kg



Preparation Instructions

1. Place all ingredients, except the carrot into a mixer and mix on slow speed for 2 minutes and then 6 + minutes on fast. Slowly add the carrot into the mix until it is well mixed
2. dough temperature 25 °C after mixing.
3. Rest the dough for 15 minutes covered with plastic
3. After the rest time scale in 450 g pieces
4. Mould the pieces round and rest them again for 10 minutes
5. After that mould them to oblong shape.
6. Put the trays in a proofer and let them proof for 40 – 45 minutes
7. Remove from the proffer.
8. Cut tem 3 times on the top

Baking Instructions

1. Place into a preheated oven set at 240 °C with steam
2. Open the oven vent for the last 10 minutes of baking to release the steam
3. Bake for a total of 30 - 35 minutes reducing the heat to 215°C after 10 minutes of baking

www.csmglobal.com/worldwide

CSM International
Theodor-Heuss-Allee 8
28215 Bremen
Germany

tel: +49 421 3502 200
fax: +49 421 3502 232
email: Info.international@csmbaking.com