

Malty Sesame Bread

The unique taste if the world famous Kraftkorn combined with honey and black sesame seeds.

INGREDIENTS	%	BATCH WEIGHT
Kraftkorn Mix	15	0.150 kg
Wheat Flour	85	0.850 kg
Sugar	6	0.060 kg
Dried Yeast	1	0.020 kg
Meisterback Margarine	6	0.060 kg
Water (variable)	63	0.630 kg
Salt	1,4	0.014 kg
Skimmed Milk Powder	2	0.020 kg
Honey	3	0.030 kg
Black Sesame Seeds	3	0.030 kg



Preparation Instructions

1. Place all ingredients, except the Black Sesame Seeds into a mixer and mix on slow speed for 4 minutes and then 4 + minutes on fast
2. Ad the Black Sesame Seeds to the end of mixing into the dough and mix until even distributed
3. Dough Temperature 26 – 28°C
4. Once the dough is fully developed, place it into a lightly oiled container and cover with plastic. Rest for 20 minutes
5. Turn the dough out onto a floured surface and scale into 200g dough pieces. Very gently loosely mould the dough pieces into a round shape
6. Give a rest of 10 minutes. Cover the dough to prevent skinning
7. Take each dough piece and mould again round
8. Brush the top with water and dip them into a mix of white poppy seeds and linseed (one part of each mix together).
9. Set always two pieces together on a Tray
10. Proof at for 40 – 50 minutes. The dough pieces should be approximately 90% proofed
11. Remove from the Proofer

Sugar water glaze:

Water:	500 g
Sugar:	80 g
Powder Gelatine:	5 g

Baking instructions

12. Place into a preheated oven set at 240°C with steam
13. Bake for a total of 30 minutes reducing the heat to 210°C after 10 minutes of baking
14. After baking brush the bread with sugar water as a glaze

