

Easter Baskets using GOLDEN FLAX



Strong baker's flour	10.000 kg	100 %	22 lb	0 oz
GOLDEN FLAX	3.000 kg	30 %	6 lb	10 oz
Fresh yeast	0.400 kg	4 %	0 lb	14 oz
Water, approx.	8.000 kg	80 %	17 lb	10 oz
Total weight	21.400 kg		47 lb	2 oz

Mixing time: 3 minutes slow + 6 – 8 minutes fast (spiral mixer)

Dough temperature: 26° C – 27° C (79° F – 81° F)

Bulk fermentation time: 20 minutes

Scaling weight: 0.150 kg (5.5 oz)

Intermediate proof: none

Instructions for use: After the bulk fermentation time, scale dough pieces and mold long. After a short relaxation time, braid three strands into plaits, shape into a ring, place on trays laid out with baking paper and allow to proof. At full proof, put a hard-boiled egg in the centre, spray with water, sprinkle with sesame and bake.

Final proof: approx. 45 minutes

Baking temperature: 230° C (445° F), dropping to 200° C (390° F), giving steam

Baking time: 35 – 40 minutes