

# Pumpkin Bread using IREKS PUMPKINSEED BREAD

Strong baker's flour	5.000 kg	50 %	11 lb	0 oz
IREKS PUMPKINSEED BREAD	5.000 kg	50 %	11 lb	0 oz
Vegetable oil	0.200 kg	2 %	0 lb	7 oz
Fresh yeast	0.300 kg	3 %	0 lb	10.5 oz
Water, approx.	6.200 kg	62 %	13 lb	10.5 oz
<b>Total weight</b>	<b>16.700 kg</b>		<b>36 lb</b>	<b>12 oz</b>

Mixing time: 2 minutes slow + 6 minutes fast (spiral mixer)

Dough temperature: 26° C – 28° C (79° F – 82° F)

Bulk fermentation time: 15 minutes

Scaling weight: 0.450 kg (1 lb)

Intermediate proof: none

Processing: round

Final proof: approx. 50 minutes

Baking temperature: 220° C (428° F), dropping to 200° C (390° F), giving steam

Baking time: approx. 30 minutes

Instructions for use: After the bulk fermentation time, scale the dough and mold round. Subsequently, dampen the upper surface with water and press into the topping. After  $\frac{3}{4}$  proof, score the loaves 6 times from the bottom to the top into a pumpkin shape. Then allow final proof and subsequently bake giving steam.

Topping: sesame and pumpkin seeds (3:1)

