



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Knäckebröd

GOURMETBASE SAFFRON CRISP BREAD

INGREDIENTS

Group Saffron Crisp Bread

Ingredient	KG
Wheat flour	0.750
Water	1.000
Bakels Gourmet Bread Base	0.500
Fresh yeast	0.020
Aromatic Saffron Extract	0.015
Yellow syrup	0.035
Bakels Fermdor W Classic	0.020
Total Weight:	2.340

METHOD

Mix all ingredients for 6 minutes on slow speed and 4 minutes on high speed.

Resting time: 20 minutes.

Roll down to 1 mm.

Prick and divide into desired size and shape.

Proving time: 20 minutes.

Bake on a perforated plate.

Baking temperature: 145°C

Baking time: approx. 20 minutes (open damper).