



CATEGORY

Confectionery



OCCASION

Christmas



FINISHED PRODUCT

Biscuit, Rusks

KARLSBADER SAFFRON RUSK

INGREDIENTS

Group Saffron Rusk

Ingredient	KG
Bakels Karlsbader	3.000
Water	1.000
Bakels Dry Yeast	0.050
Bakels Bakery Margarine	0.050
Aromatic Saffron Extract	0.060
Total Weight:	4.160

METHOD

Mix all ingredients for 3 minutes on slow speed and 3 minutes on high speed.

Resting time: 20 minutes.

Divide into 350 g pieces and mould round, let rest for 5 minutes and shape like a Pain Riche.

Proving time: 50 minutes.

Sprinkle with cardamom and sugar.

Baking temperature: 200°C

Baking time: 10-12 minutes.

Cut into desired sizes.

For drying:

Baking temperature: 170°C

Baking time: 10-15 minutes.