

RECIPE with BÖCKER RS Liquid



NEW RECIPE IDEA



Pumpkin Bread (Hokkaido)

Direct processing with
BÖCKER RS Liquid



Recipe

(calculated for 10 kg total amount of flour)

| | | | |
|---------------|---------------|-----------|----------------------------|
| Dough: | 10.000 | kg | Wheat flour type 550 |
| | 0.750 | kg | BÖCKER RS Liquid |
| | 5.000 | kg | Pumpkin (fresh and pureed) |
| | 0.270 | kg | Salt |
| | 0.300 | kg | Butter |
| | 3.000 | ℓ | Water (ca.) |
| | 0.300 | kg | Baker's yeast |
| | 19.620 | kg | Dough |

Spiral kneader: 3 + 3 minutes
Dough yield: 180 (ca.) with pumpkin
Dough temperature: 26 – 28 °C
Dough resting time: 15 minutes

Remove the seeds from the pumpkins and puree them with the paring. After dough resting time, scale dough pieces of 900 g each, round them and place into proofing baskets with the seam up. After the proof, place on racking units and slice.

Press in the middle of the bread with the thumb and place a piece of dough in the hole. Bring into the oven with steam.

Proofing time: 40 – 50 minutes
Baking temperature: 240 °C falling to 210 °C
Baking time: 40 minutes (ca.)



Our TIP: Handcrafted fabrication

Puree pumpkin with skin.

