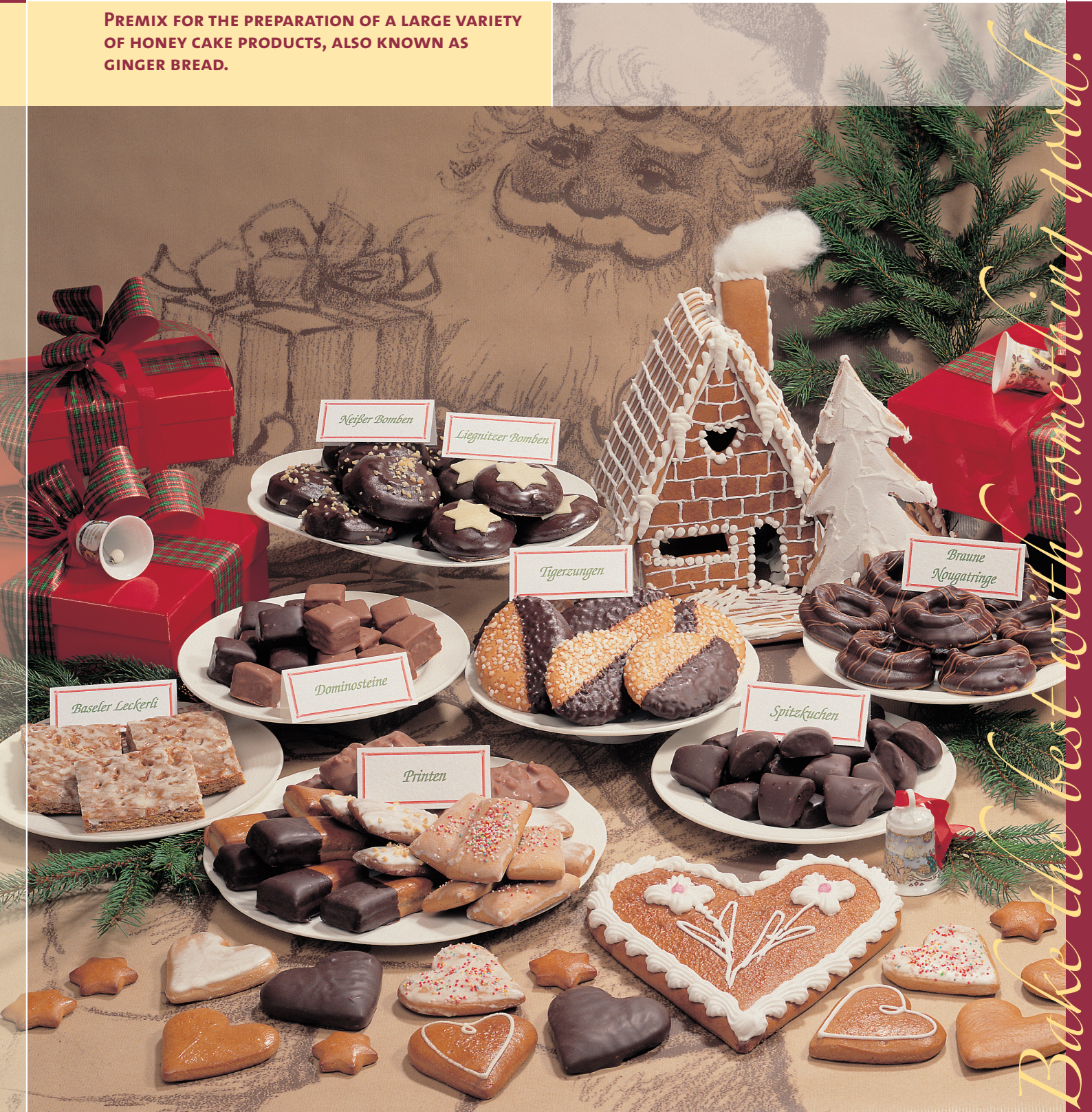


KOMPLET Gingerbread Mix

PREMIX FOR THE PREPARATION OF A LARGE VARIETY OF HONEY CAKE PRODUCTS, ALSO KNOWN AS GINGER BREAD.



Bake the best with something good!



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Recipe: Dough sheets for gingerbread houses

| | |
|-------------------------|---------|
| KOMPLET Gingerbread Mix | 750 g |
| Honey | 450 g |
| Water | 250 g |
| Wheat flour | 750 g |
| <hr/> | |
| Total | 2.200 g |

Method:

Heat water and honey together up to 45 °C and combine with the **KOMPLET Gingerbread Mix**. Finally, incorporate the wheat flour. This dough should rest for 24 hours to obtain a maximum volume of the pastries. Pin out the dough to the desired height, divide the construction pieces for the gingerbread house off and cut out. Bake on floured trays or baking paper.

| | |
|----------------------------|--------------------|
| Mixing time: | 2 - 3 min. |
| Dough resting time: | 24 hours (ideally) |
| Baking temperature: | 220 - 240 °C |
| Baking time: | approx. 5 - 8 min. |

After cooling, cut into pieces and construct your gingerbread house using egg white icing as a mortar. Decorate with icing, candies, cookies, chocolate, etc.



MASTER TIP:

DO NOT HEAT WATER AND HONEY OVER 45 °C, ADD THE WHEAT FLOUR AT THE END ONLY.

Bake the best with something good!



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