

# KOMPLET Rustico Artisan

KOMPLET Rustico Artisan is a DOUGH CONDITIONER FOR THE PREPARATION OF RUSTIC WHEAT BREADS AND ROLLS WITH AN INCOMPARABLE TASTE. MADE WITH NATURAL SOUR, THIS ITEM ALLOWS FOR A "CLEAN LABEL" DECLARATION.



*Bake the best with something good!*



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**DOUGH CONDITIONER FOR THE PREPARATION OF RUSTIC WHEAT BREADS AND ROLLS WITH AN INCOMPARABLE TASTE. MADE WITH NATURAL SOUR, THIS ITEM ALLOWS FOR A "CLEAN LABEL" DECLARATION.**



**Baguette**

<b>KOMPLET Rustico Artisan</b>	400
Wheat flour	10.000
Salt	230
Yeast, fresh	150
Vegetable oil	200
Water, cold	6.400

Total weight approx. 17,380 kg

**Yield:** 53 pieces

**Method:**

**Mixing time:** 3 minutes slow + 7 minutes fast

**Dough temperature:** approx. 26 °C

**Dough resting time:** 20 minutes

**Scaling weight:** 280 g

Scale dough pieces of 280 g and shape long. After another 10 minutes shape long to approx. 40 cm length. Place the dough on Baguette trays and prove.

**Proving time:** approx. 60 minutes at 30 °C and 80 % rel. humidity.

**or:** approx. 16-20 hours at 6°C with covered loafs

After proving leave the Baguette to dry (the dough must have a little skin). Then cut the surface 4 times. Bake with steam.

**Baking temperature:** 230 °C

**Baking time:** 23 minutes



**Pain de Seigle**

<b>KOMPLET Rustico Artisan</b>	400
Wheat flour	8.000
Rye flour	1.800
<b>KOMPLET Dried Rye Sour</b>	200
<b>KOMPLET Malty</b>	150
Salt	200
Yeast, fresh	150
Vegetable oil	300
Water, cold	6.800

Total weight approx. 18,000 kg

**Yield:** 36 pieces

**Method:**

**Mixing time:** 3 minutes slow + 7 minutes fast

**Dough temperature:** approx. 24 °C

**Dough resting time:** 45 minutes

**Scaling weight:** 500 g

Scale dough pieces and mould round. After 10 minutes rest, flatten the dough, fold in 2 sides and gently press until you have a rectangular loaf. Place upside down on trays or towel and prove.

**Proving time:** approx. 60 minutes at 30 °C and 80 % rel. humidity.

**or:** approx. 12 - 18 hours at 6 °C with covered loafs

After proving leave the loafs outside to dry and cut the surface crosswise. Bake with steam.

**Baking temperature:** 230 °C falling to 210 °C

**Baking time:** 35 - 40 minutes

*Bake the best with something good!*



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