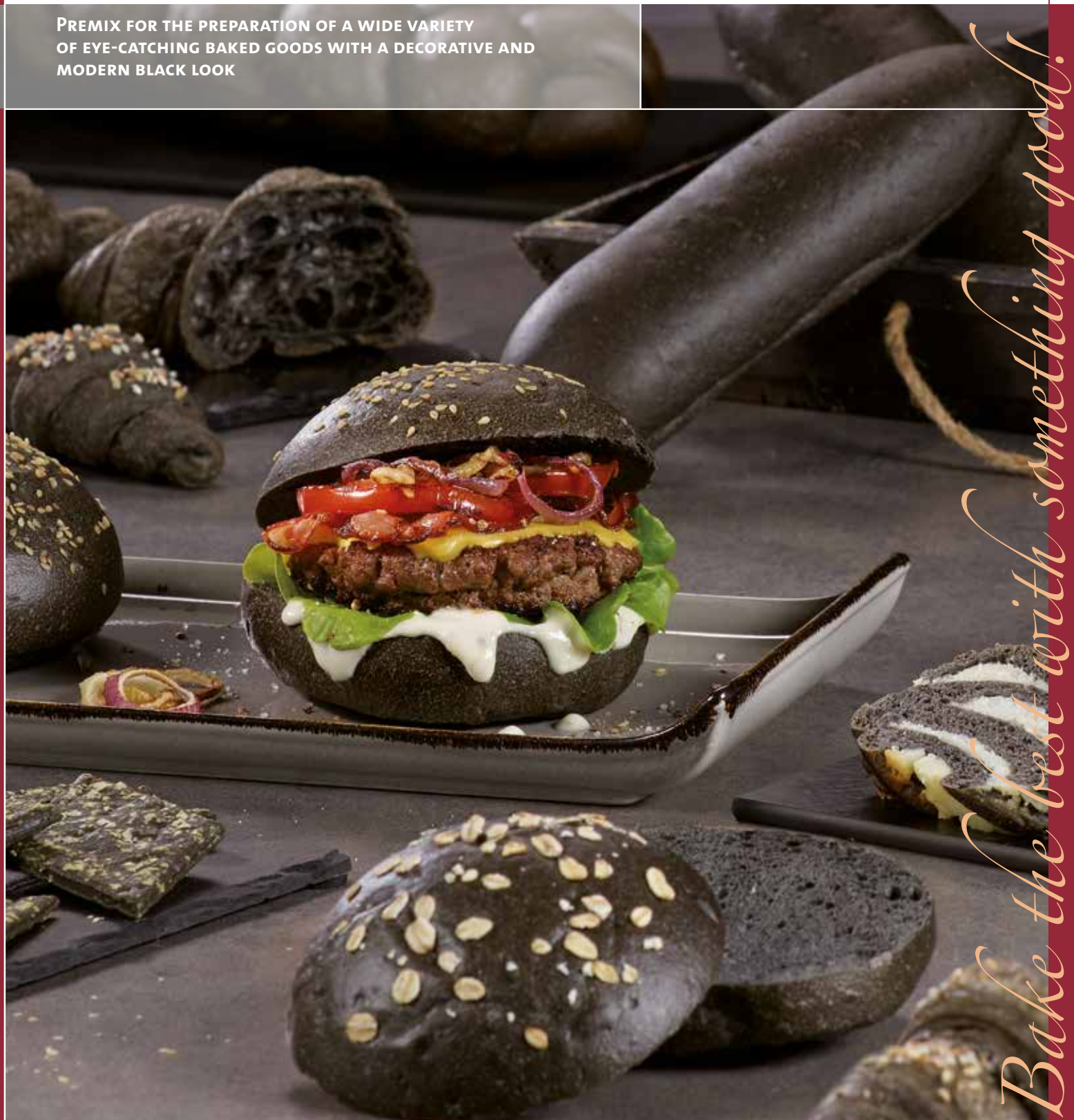


KOMPLET Black Mix

PREMIX FOR THE PREPARATION OF A WIDE VARIETY
OF EYE-CATCHING BAKED GOODS WITH A DECORATIVE AND
MODERN BLACK LOOK



Bake the best with something good!



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Black Burger Buns

KOMPLET Black Mix	1,000 kg
Sugar	0,040 kg
Butter	0,080 kg
Salt	0,020 kg
Fresh yeast (dried yeast 0,017 kg)	0,050 kg
Water, cold	0,500 kg
Total weight	1,690 kg
For Decoration:	
Sesame seeds	0,010 kg

Yield: 13 pieces

Method:

Prepare a dough with all ingredients and allow to rest.

Mixing time

(Spiral mixer): 3 minutes slow + 7 minutes fast

Dough temperature: 26 °C

Dough resting time: 20 minutes

Scale dough pieces and shape round burger buns. If desired, roll long to approx. 20 cm length for Hot Dog Buns. Place the dough pieces on trays and prove.

Scaling weight: 130 g

Proving time: approx. 60 minutes at 35 °C and 80 % rel. humidity.

After proving, brush with egg and sprinkle with sesame seeds or oat flakes, then bake with little steam.

Baking temperature: 200 °C

Baking time: ±13 minutes



Black Croissants

KOMPLET Black Mix	1,000 kg
Sugar	0,100 kg
Butter	0,080 kg
Fresh yeast (dried yeast 0,017 kg)	0,050 kg
Water	0,500 kg
Total weight	1,730 kg
For lamination:	
Puff Pastry Margarine	0,500 kg

Yield: 37 pieces

Method:

Prepare a dough with all ingredients and allow to rest.

Mixing time

(Spiral mixer): 3 minutes slow + 4 minutes fast

Dough temperature: approx. 24 °C

Fold in 300 - 350 g Puff Pastry Margarine per kg dough. Method and further process as usual. Bake when well proved with steam or brush with egg wash.

Scaling weight: 60 g

Baking temperature: 190 - 210 °C

Baking time: approx. 17 - 20 minutes

MASTER TIP:

LAMINATE THREE SINGLE FOLDS FOR A FLAKY, YET ACCURATE LAYERING!



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