

Spelt Rusk



Ingredients

Spelt Rusk

Vitason Spelt	100%	10000g
Caster sugar	8%	800g
Fresh Yeast	6%	600g
Whole Egg	15%	1500g
Water approx.	30%	3000g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough. Note: speldough is faster developed than wheatdough
Scale	Approx. 1500 grams (30 pieces)
Bench proof	Approx. 5 minutes
Dividing	Divide and round up. Place the dough pieces on baking sheets and place the rusk caps over it
Final proof	Let rise until three of the four holes in the rusk caps are full
Baking	Approx. 8 minutes at 250°C. Remove rusk caps immediately after baking
Finishing	Let crumpets cool down and then cut horizontally. Lay all halves with the crumbs up on the baking sheets. Let them dry in an oven at approx. 140°C with the steamvalve open until desired crispiness



For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to info@sonneveld.com. Our specialists are glad to assist you.

Bakery Ingredients

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