



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Breakfast



FINISHED PRODUCT

Crumpet

CRUMPET WITH RYE SOURDOUGH RECIPE

INGREDIENTS

Group 1

Ingredient	KG
Wheat flour	10.000
Hercules® Regular	0.700
Fermdor® R Classic	0.400
Yeast	0.250
Sugar	0.200
Salt	0.120
Water at 40°C	16.000
Total Weight:	27.670

Yield: 395 crumpets

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for 5 minutes on fast speed.
5. Leave the mixture for 30 minutes at a controlled temperature of 25-28°C, covered with plastic.
6. Place the crumpet rings (8cm) on a plate at 240°C to pre-heat and grease.
7. Deposit 70g of batter into the crumpet ring.
8. Bake for approximately 10 minutes.

9. Remove crumpet rings and flat crumpets using a spatula.
10. Bake for a further 2 minutes.