



## 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
<u>Fermidor® R Classic</u>	0.400
Yeast	0.250
Sugar	0.200
Salt	0.120
Water at 40°C	16.000
<b>Total Weight:</b>	<b>27.670</b>

**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.