



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Cracker, World Bakery

# SOURDOUGH CRACKER RECIPE

## INGREDIENTS

### Group 1

Ingredient	KG	%
Wheat flour	7.700	77.00
Whole wheat flour	2.300	23.00
<u>Fermdor® W Germ</u>	0.350	3.50
Yeast	0.350	3.50
Salt	0.170	1.70
Water	6.100	61.00

**Total Weight:** 16.970

## METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix on slow speed to a stiff dough.
3. Using plenty of flour, roll out to 1mm thick.
4. Nibble, brush off the flour and cut into desired shape.
5. Bake at 150°C for 20-25 minutes.