



CRACKER WITH SPELT SOURDOUGH

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	7.700	77.00
Whole wheat flour	2.300	23.00
Fermdor® S Germ	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 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 approximately 20 minutes.





Cracker, World Bakery