

Twister with Tomato Green Spelt Filling

using VEGRAIN GREEN SPELT SNACK, LIEVITO MADRE PANE
and BACKEXTRAKT



Tomato green spelt filling:

Tinned tomatoes, chopped	0.600 kg
Water	0.600 l

<u>VEGRAIN GREEN SPELT SNACK</u>	<u>0.600 kg</u>
Total weight	1.800 kg

Instructions for use: Bring the tomatoes and water to the boil and stir in VEGRAIN GREEN SPELT SNACK.

Dough:

Wheat flour type 550	9.000 kg
LIEVITO MADRE PANE	1.000 kg
BACKEXTRAKT	0.200 kg
Vegan margarine	0.400 kg
Salt	0.200 kg
Yeast	0.600 kg
Flake ice	1.600 kg
Water, approx.	3.150 l
<u>Total weight</u>	<u>16.150 kg</u>

Mixing time: 3 + 2 minutes, spiral mixer

Dough temperature: 23° C

Bulk fermentation time:	30 minutes
Scaling weight:	as desired
Intermediate proof:	none
Instructions for use:	Fold in 0.250 – 0.300 kg roll-in shortening per each kg dough giving three single turns. Allow the dough to rest for 10 minutes between the single turns and subsequently, roll out to a thickness of 3 mm and a width of approx. 20 cm. Spread the tomato green spelt filling on one half and fold together with the other half of the dough. Sprinkle on the surface dried Mediterranean herbs, cut into 2 cm wide stripes and twist against one another. Place on trays and after final proof, bake, giving steam.
Final proof:	approx. 30 minutes
Baking temperature:	230° C, giving steam
Baking time:	12 – 15 minutes