



KalePRO 1-14



KaroPRO 1-26

Ingredients	%	Quantities
Wheat Flour	42.00%	420,00
Water	43.00%	430,00
Butter	2.40%	24,00
KalePRO 1-14	6.00%	60,00
KaroPRO 1-26	1.00%	10,00
Salt	0.50%	5,00
Sugar	0.60%	6,00
Baker's Yeast	4.00%	40,00
GAN-Y-06, Deactivated Yeast	0.50%	5,00
Total	100.00%	1000,00

Preparation

- 1) Put all ingredients into a bowl. The butter should be warm. The water should have a temperature of approx. 28°C – 30°C.
- 2) Knead everything slowly for about 2 minutes. After that knead the dough for about 8 minutes on high speed.
- 3) Cover the dough and keep it for 30 - 45 minutes in a warm place.
- 4) Knead the dough once again and weigh in the required portion size.
- 5) Cover the dough and keep it for 15 - 30 minutes in a warm place.
- 6) Preheat oven to 200°C. Put the dough into the preheated oven. After 10 minutes reduce the temperature to 180°C.
- 7) Baking time approx. 30 – 40 minutes.