

# BAKERY

## INTERESTED IN OUR BAKERY PRODUCT LINE?

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### Highlights

- + SUGRANO® Germ
- + SUGRANO® Aromax 150
- + SUGRANO® Wheat roasted
- + SugrA-roma Durum intense
- + SugrA-roma Dinkel intense

## Roasted sourdoughs

### SUGRANO®s with a distinctive roasted flavour

Driven by street food festivals and food bloggers, fermented food, roasted flavours and intense colours have become a prevailing trend.

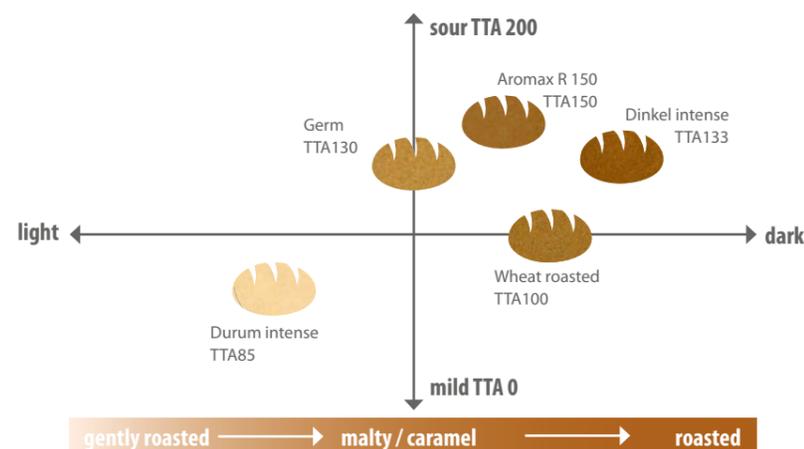
We have succeeded in extending our dried sourdough range with roasted sourdoughs characterised by a distinctive roasted flavour and colour.

The products are based on naturally-fermented flours of wheat, rye, spelt and durum wheat.

Flip over for exemplary recipes and get inspired by our combinations of roasted sourdoughs and flavour highlight ingredients!

### USP's

- + Various colours
- + Various roasting intensities
- + Various levels of acidity
- + Various flavours
- + 100% natural
- + Safe and easy to process
- + Long shelf life



The brand behind your brand



# ROASTED SOURDOUGH RECIPES

## COUNTRY SPELT BREAD WITH KEFIR

### INGREDIENTS (TOTAL WEIGHT 10 KG)

**Predough:** 160 g SUGRANO® Dinkel intense, 2000 g spelt flour 630, 200 g elderflower sirup, 25 g yeast, 1250 g water

**Predough+ / main dough:** 3300 g spelt flour, 500 g kefir, 75 g yeast, 90 g salt, 2400 g water

### Processing

Spiral kneader time (min): 7 slow + 3 high | Dough temperature: 24° C  
Dough weight: 750 g | Fermentation time: 30 min | Baking temperature: 240° C  
Bake with steam | Baking time: 45 min

Predough fermentation overnight at 25° C for 14 hours. Next day mix the pre dough with the main dough ingredients. After weighing mould the dough pieces round and put them with the dough finishing in rye flour. Put them with dough finishing down into proofing baskets (banneton). Turn upside down. Let them relax for approx. 5 minutes. Hold steam for 5-6 sec.



## CIABATTA WITH HERBS

### INGREDIENTS (TOTAL WEIGHT 10 KG)

**150 g SUGRANO® Germ**, 4750 g wheat flour 550, 60 g yeast, 95 g salt, 40 g baking improver, 75 g olive oil, 80 g Italian herbs, 4750 g water

### Processing

Spiral kneader time (min): 4 slow + 12 high | Dough temperature: 22° C  
Dough weight: 300 g | Fermentation time: 150 min | Baking temperature: 240° C  
Bake with steam | Baking time: 22 min

Mix all ingredients with 60 % water directly in the kneader. Then the rest 40 % water slowly step by step at the beginning at high speed. Put the dough into a oiled box / bowl. After Bulk fermentation scale carefully. Do not mould in order to avoid damaging the dough structure. Coat the pieces with rye flour and place them onto the oven setter. Bake with steam immediately. Hold steam for 5-6 sec.



## CRUST BREAD WITH PISTACHIOS

### INGREDIENTS (TOTAL WEIGHT 10 KG)

**Predough:** 120 g SUGRANO® Aromax R150, 1500 g wheat flour 550, 25 g yeast, 1000 g water

**Predough+/main dough:** 2250 g wheat flour 550, 750 g rye flour, 750 g ruch flour, 225 g toasted pistachios, 225 pistachio paste, 75 g yeast, 100 g salt, 300 g butter, 2680 g water

### Processing

Spiral kneader time (min): 4 slow + 5 high | Dough temperature: 27° C  
Dough weight: 750 g | Fermentation time: 40-50 min | Baking temperature: 250>230° C | Bake with steam | Baking time: 50 min

Pre dough fermentation overnight at 7° C for 15 hours in the fridge. Next step mix the pre dough with the main dough ingredients. After weighing mould the dough pieces round and let them rest for 10 minutes. Mould dough pieces long. Put them with doughfinishing up in proofing baskets. At full proof turn them. Wet them and cut them as desired. Bake the breads immediately.



## MEDITERRANEAN DURUM BAGUETTES

### INGREDIENTS (TOTAL WEIGHT 9960 G)

**200 g SUGRANO® Durum intense**, 5000 g wheat flour 550, 700 g durum wheat flour, 60 g yeast, 100 g salt, 3900 g water

### Processing

Spiral kneader time (min): 4 slow + 6 high | Dough temperature: 24° C  
Dough weight: 350 g | Fermentation time: 30 min | Baking temperature: 250° C  
Bake with steam | Baking time: 22 min

After kneading the dough, leave it for 2 hours in a pan at 26° C room temperature. Then scale the dough into 350 g pieces. Bump for a while and then rest for 10 minutes. After weighing mould the dough pieces long. Wind (roll) them in rye flour. Use fermentation interrupter as usual. After proofing, let the surface of the baguettes dry and cut them diagonally 4-5 times with the flat of the blade.



## HOT CORN-JALAPEÑO ROLLS

### INGREDIENTS (TOTAL WEIGHT 10 KG)

**150 g SUGRANO® Wheat roasted**, 4000 g wheat flour 550, 1000 g corn flour, 110 g yeast, 110 g salt, 3200 g water

**Extra ingredients:** 30 g chili powder, 500 g feta cheese, 125 g green sliced jalapeños, 125 g red sliced jalapeños, 650 g dried tomatoes

### Processing

Spiral kneader time (min): 4 slow + 6 high | Dough temperature: 25° C  
Dough weight: 80 g | Fermentation time: 30 min | Baking temperature: 240° C  
Bake with steam | Baking time: 20 min

Add in the last minute of high speed the extra ingredients to the dough. After scaling, round the dough pieces (2100g) and let them rest for 15 minutes. Divide the dough into 30 rolls with the help of a divider. Wet the rolls with water and dip them into corn grit. Place the rolls lying on their heads on baking paper. Cut the rolls two times after 3/4 proofing. Bake directly afterwards. Hold steam for 5-6 sec.



Do you have questions regarding our application recipes?

Are you interested in an in-house presentation?

Simply call us or send us an e-mail.

We are happy to help.

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