

Spicy Crust

Premix for enhancing the taste of dough pieces with pepper and salt

Spice up your
assortment and sales



Product features



This product is giving you the potential to keep pace with changing trends in the market for breads and rolls



Very unique full aromatic and spicy taste



Gives baked goods an appealing optic with a special "leopard skin" effect



Dough-pieces can be sprinkled by hand or by a strewer



Can be dissolved in oil for brushing it onto baked goods



Perfect for the barbecue season: spicy bread and rolls as a delicious add on to salads

 **AGRANO**

Taste the difference



Spicy Ciabatta

Granopan Ciabatta Mix 10 %	1,000 kg
Wheat flour	9,000 kg
Fresh Yeast	0,150 kg
Water	7,000 kg
Total dough weight	17,350 kg

Kneading time
(Spiralkneader): 2 + 11 min.
Dough temperature: approx. 26 °C
Scaling weight: 400 g for bread
Resting time: approx. 120 min.
Fermentation time: approx. 30 min.
Baking temperature: 240 °C with steam
falling to 210 °C
Baking time: 32 min. for bread

Working Method

After fermentation time pull the dough gently out on a flour dusted table.
Divide into desired shapes and roll into **Spicy Crust** or brush or strew it onto the dough pieces.
Then place on trays or setters and let proof.



Spicy Maisano Baguette

Granopan Maisano 25 %	2,500 kg
Wheat flour	7,500 kg
Fresh Yeast	0,150 kg
Water	6,000 kg
Total dough weight	16,150 kg

Kneading time
(Spiralkneader): 3 + 12 min.
Dough temperature: approx. 27 °C
Scaling weight: 340 g
Resting time: 120 min.
Fermentation time: approx. 30 min.
Baking temperature: 230 °C with steam
falling to 210 °C
Baking time: approx. 32 min.

Working Method

After resting time scale the dough.
Shape the dough a little bit long (~15 cm) and let proof for 5 min. again.
Then mold the baguette long up to (~20–25 cm) and roll into **Spicy Crust** or brush or strew it onto the dough pieces.
Then place on trays or setters and let proof.



Spicy Rolls

Slow Baking 3 %	0,300 kg
Wheat flour	10,000 kg
Yeast	0,250 kg
Salt	0,200 kg
Butter	0,100 kg
Water, approx.	5,600 kg
Total dough weight	16,450 kg

Kneading time
(Spiralkneader): 3 + approx. 6 min.
Dough temperature: approx. 24 °C
Scaling weight: as common for rolls
Dough resting time: approx. 10 min.
Fermentation time: approx. 30 min.
Baking temperature: as common for rolls
Baking time: approx. 20 min.

Working Method

After scaling and molding the dough pieces roll into **Spicy Crust** or brush or strew it onto the dough pieces.
Then place on trays or setters and let proof.

Fermentation delay

Amount of yeast: possibly reduce about 0,5–1 %
Dough temperature: 24–26 °C
Time of storage: up to 24 hours
Storage condition: approx. 0–4 °C
Fermentation time: at usual fermentation up to 28–30 °C and 75 % air humidity (lowly rise temperature from storage to fermentation temperature)
Bake condition: as common for rolls

Spicy Crust

Powder application

Bestrew the slightly moist dough pieces with the spicy-powder or roll them therein.
Proof and bake the dough pieces afterwards as usual.

Liquid application

Spicy Crust	0,500 kg
Vegetable oil	0,350 kg
Total	0,850 kg

Working Method

Stir until smooth, either manually or with a beating machine.
Spread the paste on the crude dough pieces.
Fermentation time: as usual

Martin Braun KG
Tillystraße 17
30459 Hannover – Germany
www.agrano-export.com
info@agrano-export.de

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MARTIN BRAUN GRUPPE