

Foodtrend Recipes



Ring of Color



Trendy purple

| | |
|--|-------------------------|
| Total number of pieces: 255 | |
| 9,000 kg | Type 550 wheat flour |
| 0,100 kg | Soft Nr. 1 |
| 0,600 kg | Backmargarine |
| 2,000 kg | Velvet Cake lila |
| 0,200 kg | Salt |
| 0,500 kg | Bioreal-Hefe |
| 10,000 kg | Water |
| ▶ Important: Reduce the oven temperature immediately to 180°C and bake until done. | |

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|-----------------|--------------------|
| Toppings | |
| 0.005 kg | Roasted peppers |
| 0,015 kg | Sheep's cheese |
| 0,005 kg | Grated carrots |
| | Lollo Rosse |
| | Folepie (2 slices) |
| | Cream cheese |

Production

- ▶ Spiral mixer: 2 + 8 minutes (knead until pliable)
- ▶ Dough temperature: approx. 22–25 °C
- ▶ No resting time
- ▶ Bale weight: 2100 g
- ▶ Resting time: 10–15 minutes
- ▶ Process as desired
- ▶ Proofing time: approx. 30 minutes
- ▶ Bake with steam

Baking technique

- ▶ Baking temperature: 200–180 °C (30–50 °C lower than the temperature for baking bread rolls)
- ▶ Baking with steam
- ▶ Baking time: approx. 12–15 minutes

Topping

- ▶ Spread cream cheese over the Ring of Colour.
- ▶ Add Lollo Rosse.
- ▶ Place 2 slices of Folepie in a wavy pattern on top of the Lollo.
- ▶ Top with grilled peppers, sheep's cheese and grated carrots.

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