

Special days
need something
special



October

16

World Bread Day

Cheesecake Twist

Ingredients

Deli Cheesecake Tres	
Wheat flour	900 g
Rye flour	100 g
Rosemary water	450 g
Salt	18 g
Yeast	25 g
S500 Acti-Plus	10 g
Deli Cheesecake	200 g

Mixing Spiral	6' slow and 4' fast
Dough Temperature	26°C
Bulk Fermentation	5'
Scale	1500 g
Intermediate proof	10
Make Up	Divide on divider rounder, leave to rest for 5', make long and shape
Final Fermentation	60' 28°C and 80% RH
Decoration before baking	Put some rosemary leaves on top
Oven temperature °C	220°C
Baking Time	16' with additional steam



Soak 20 g fresh rosemary in 1 litre water overnight. Use this water for the dough.