

HOW TO MAKE

# German-Style Siebenfelder

MADE WITH

Seven Fields

ITEM NUMBER

#40182

DESCRIPTION

Easy to use 50/50 base to make delicious savory German-Style Siebenfelder. Ideal for retail or in-store bakeries.

RECIPE

DOUGH

White Flour	50%
Seven Fields	50%
Fresh Yeast	3%
Water	55%
Total	158%



DIRECTIONS

1. Mix first speed: 3 - 4 minutes until incorporated
2. Mix second speed: 6 – 8 minutes until developed – Target Dough Temperature 75 – 78°F
3. Allow dough to bulk ferment 15 minutes
4. Divide and Pre-shape
5. Bench rest 15 minutes
6. Final shape as desired
7. Top dough with preferred rolled grains for added texture
8. Proof 45 – 60 minutes
9. Bake at 420°F

