

Recipe

Smoked Grains Knot



Associated trends: *Transparency*

Consumers are seeking more and more information about the products they consume, but we need to go beyond packaging to provide it. An edible QR code provides the story behind the bread's making, additional information linked to its 100% organic ingredients and nutritional values.

TRANSPARENCY

Trend

VIEW
THE VIDEO AT
[www.tastetomorrow.com/
smoked_grains_knot](http://www.tastetomorrow.com/smoked_grains_knot)

INGREDIENTS

100% Total flour weight

100% Organic flour

2% Organic salt

65% Water

2% Organic sugar

30% *Organic Sproutgrain Rye (delayed)**

4% *O-tentic Organic**

Grains

Infuse the grains using a smoker to give the grains a smokey note.



Sprouted grains

Organic Sproutgrain Rye are ready-to-use, sprouted and fermented rye kernels. These grains are rich in fibers and bring you all the benefits of wholegrains. Taste-wise it brings honey and malted notes to the bread.

WORKING METHOD

Mixing spiral

- 5 minutes at slow speed.
- Approx. 6 minutes at fast speed.
- Then take out half the dough and add the grains to the other half and mix for another 2 minutes.

Dough temperature

27°C.

Bulk fermentation

20 minutes.

Scale

200g x 2 with grains, 200g x 1 white.

Intermediate proof

10 minutes.

Make up

- Make all pieces 40 cm long.
- Place 2 of the long grains on either side of the white on the table all in line.
- Then with your hand in the center create a knot and place QR code on the bread and place on a well floured couche.

Final fermentation

Best overnight at 8°C, covered. Take out and leave until ready to bake (approx. 60 minutes).

Decoration before baking

Dust with flour and stencil if you wish.

Oven temperature

250°C down to 220°C with steam.

Baking time

30 - 35 minutes.

This recipe was developed and created by Morgan Clementson, International Technical Advisor for Bakery.

*Discover what
lies behind the
edible QR code*

