

## SPELT GINGERBREAD

(base dough) KO-556

10.000 kg **Spelt Gingerbread Mix** (2876)

2.500 kg honey

1.250 kg whole egg

13.750 kg dough

### Processing:

**Kneading Time:** 4 - 6 minutes at low speed

**Kneader:** spiral kneader

**Dough Rest:** 1 day

**Baking Temperature:** 220 - 200 °C

**Baking Time:** 6 - 10 minutes (depending on size)

### Preparation:

Knead all ingredients for 4 - 6 minutes at low speed.

After dough rest, roll dough out to 6 - 8 mm thickness.

Brush surface with egg coating and allow to dry. Bake with open vent.

**i** **Egg Coating:**  
Mix 2 parts egg yolk and 1 part water with a pinch of salt.



## OUR HEIDI CHEF SOLUTIONS FESTIVE OFFER

### Spelt Gingerbread mix 15kg

normal selling price 240.00 AED and a festive offer price of **228.00 AED**

### Floriani Hazelnut filling 10Kg bag

normal selling price 300.00 AED and a festive offer price of **285.00 AED**

### Viennese Spelt Cake Mix 15kg bag

normal selling price 375.00 AED and a festive offer price of **360.00 AED**



If you have any questions concerning our bakery ingredients, please feel free to contact us.