

SPELT HONEY GINGERBREAD

(storing dough) KO-557

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

3.500 kg honey

0.750 kg whole egg

14.250 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.