

# kurkuma mix





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Yellow is the colour of sunshine, associated with happiness and energy. It is also the colour of turmeric. Believed to have originated in Southern India, the herb features strongly in Ayurvedic medicine and has, over the years, come to be known as the “golden spice of life”. Naturally rich in curcumin, the intense yellow of the turmeric root adds a fresh touch of colour to bread and roll creations.

It is well worth noting that the human eye responds to yellow before any other colour. Stand out amongst the crowd by adding exotic shades of gold to your bakery assortment.

What starts as a feast for the eyes is completed by the unmistakable, mildly spicy taste of turmeric. The colour of the crumb alone – from ochre to deep shades of egg yolk yellow – awakens a culinary sense of adventure.

Go on, live life with a little spice!





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## Basic Recipe BR 5074

### Dough

10.000 kg	Wheat flour T 550 / 700
0.500 kg	<b>KurkumaMix</b> (3465)
6.800 kg	Water (approx.)
0.260 kg	Yeast
0.210 kg	Salt
<u>17.770 kg</u>	Dough

### Processing

Kneading time:	4 – 6 minutes at low speed 4 – 7 minutes at high speed
Kneader:	Spiral
Dough temperature:	26 – 28 °C
Dough rest:	5 – 15 minutes
Scaling weight:	0.350 kg (baguette) / 0.080 kg (bread roll)
Proofing parameters:	approx. 33 °C / 75 %
Baking temperature:	approx. 250 °C falling
Baking time:	20 – 25 minutes

### Preparation

Knead ingredients together to form a medium-firm dough. After the dough rest, weigh out dough pieces and shape into balls. After a short intermediate fermentation, work the dough as desired, lightly dust with rye flour and set on fermentation. When well proofed, cut according to type of bread. Bake with steam at a falling temperature.

### This recipe is also suitable for retarded fermentation:

Possible **Slow Dough**® curve:

1 – 2 hours at -18 °C

Core temperature approx. 0 °C

15 – 17 hours at 2 °C

After approx. 5 hours to 15 °C, then approx. 1 hour at 15 °C

Bring to final fermentation and bake.

### Tip

Baguettes can also be rolled in seeds, as decoration.





### Flavour profile:

The Kurkuma Baguette delivers a powerful fusion of flavours. The wonderfully pronounced crust exudes aromas of malt and caramel, while the soft and juicy crumb is an expressive bouquet of delicate, mildly spicy to slightly fruity notes, resulting from a particularly long dough ripening stage. The intense spectrum of colours – from ochre to egg yolk yellow – make the Kurkuma Baguette a true “eye-catcher”.

### Food pairing:

The slim, compact form is perfect for presenting small delicacies. I recommend serving the Kurkuma Baguette with antipasti dishes. It also harmonises well with ratatouille, a classic French favourite. A glass of green Veltliner, with its overwhelming freshness and a bouquet of white pepper and tobacco, mixed with citrus and fresh fruit, is a wonderful accompaniment.

*backaldrin Bread Sommelier Ignaz Haider*

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## Baguette with Sabia BR 5075

### Soaker

1.500 kg	<b>Sabia</b> (3419)
3.500 kg	Water
5.000 kg	Soaker

Soaking time: approx. 30 minutes

### Dough

5.000 kg	Soaker
10.000 kg	Wheat flour T 550 / 700
0.500 kg	<b>KurkumaMix</b> (3465)
4.000 kg	Water (approx.)
0.230 kg	Salt
0.230 kg	Yeast
0.200 kg	Olive Oil (add 1 minute before end of kneading)
20.160 kg	Dough

### Processing

Kneading time:	5 – 6 minutes at low speed 4 – 6 minutes at high speed
Kneader:	Spiral
Dough temperature:	25 – 27 °C
Dough rest:	30 – 40 minutes
Scaling weight:	0.350 kg
Slow Dough®-Phase:	1 – 2 hours at -18 °C 15 – 20 hours at +4 °C 1 – 2 hours at 15 °C
Baking temperature:	240 °C falling to 200 °C
Baking time:	25 – 30 minutes

### Preparation

Knead the ingredients together to form a medium-firm dough. After the dough rest, form baguettes and place onto proofing racks. Cool and proof the dough following the Slow Dough® parameters. Prior to baking, place onto proofing or baking trays and cut as desired. Bake with delayed steam (1 minute after shoving into the oven). Bake at a falling temperature and with an open vent until crispy.

### Tip

Get creative and work the dough into a variety of turmeric specialities.





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## Product information

**Article number:** 3465

**Packaging:** 25 kg paper bag

**Product advantages:**

- ↘ Versatile use in both shape and grammage
- ↘ Easy to use
- ↘ Low dosage: 5 % on flour
- ↘ Excellent fermentation stability and good oven spring – for an attractive volume and pronounced bloom
- ↘ Appealing intense yellow crumb colour – an eye-catcher on the bread shelves
- ↘ Pleasant, mildly spicy, unmistakable taste of turmeric
- ↘ Soft, elastic and juicy crumb, with very good cutting and spreading stability



Current information pertaining to the baked products, in terms of the food information regulation (EU-VO 1169/2011), may be obtained from your backaldrin consultant or via email to [info@backaldrin.com](mailto:info@backaldrin.com).