

Puratos Malaysia
Easy Speckle



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A great taste concentrated bread mix with the goodness of natural power ingredients from 5 different colors



Packaging

15kg multiply paper bag.

Storage & Shelf life

When stored in a cool and dry place (R.H.: max 65%) at max 25 C, this product can be kept for 6 (six) months. Close packaging tightly after every use. Separate from potential insects contaminated ingredients/storage places. Dry storage and transportation.



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Ingredients

Flour	600 g
Easy Spekkle	400 g
O-tentic Durum	40 g
Water	540 g
Margarine	60 g
Parmesan Cheese	

Working method

Mixing Spiral mix all ingredient, expect inclusion 6 mins slow speed, 4 mins fast speed, - mix until gluten form develop

Dough Temperature	27 C
Bulk fermentation	20 mins
Scale	100 g
Intermediate proof	15 mins
Make Up	roll to flatten, coat with parmesan cheese, pull to fougasse shape
Final Fermentation	50 mins at 32 C 80%RH
Oven temperature °C	220 C
Baking Time	10 minutes