RECIPE SERVICE

Gluten-free Quiches using SINGLUPAN

Dough:

SINGLUPAN Sugar Margarine Water, approx. Total weight	1.000 kg 0.030 kg 0.640 kg 0.100 kg 1.770 kg
Sauce: Whole egg Cheese, grated Cream Salt Pepper, black Total weight	1.000 kg 0.600 kg 2.000 kg as required as required 3.600 kg
Salmon spinach filling: Salmon, diced Leaf spinach, blanched Sauce Total weight	0.020 kg 0.010 kg <u>0.040 kg</u> 0.070 kg
Broccoli ham filling: Broccoli, blanched Cooked ham, diced Sauce Total weight	0.015 kg 0.010 kg <u>0.040 kg</u> 0.065 kg
Feta vegetable filling: Feta Onions, diced, fried Leaf spinach, blanched Sauce Total weight	0.020 kg 0.015 kg 0.010 kg <u>0.040 kg</u> 0.085 kg
Cheese salami filling: Brie cheese, diced Salami, diced Red pepper, diced Sauce Total weight	0.010 kg 0.010 kg 0.010 kg <u>0.040 kg</u> 0.070 kg



IREKS

Cheese leek filling:

Brie cheese, diced	0.010 kg
Leek, slices, blanched	0.010 kg
Sauce	0.040 kg
Total weight	0.060 kg

Mixing time: 4 + 5 minutes

Dough temperature: approx. 27° C – 28°C

Bulk fermentation time: none

Scaling weight: approx. 0.035 kg dough

approx. 0.040 kg sauce

(depending on the size of the forms)

Intermediate proof: none

Processing: quiches Final proof: none

Baking temperature: approx. 200° C

Baking time: approx. 20 minutes

Instructions for use: After the bulk fermentation time, roll out the

dough to 3 mm, dock and cut round dough slices using a cutter (Ø 11 cm). Lay out (base and edge) small baking forms (Ø 8 cm) with the dough slices Fill with a filling and cover with the

prepared sauce.







