



FEINES BERLINER MARZIPAN
— seit 1902 —



HAZELNUT-SPELT-FRITZ

RECIPE BY TANJA ANGSTENBERGER
EUROPEAN CHAMPION OF BAKER YOUTH 2016

AUSSEN DUFTE,
INNEN *Lemke*

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MADE in
BERLIN
since 1902



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HAZELNUT-SPELT-FRITZ

Mount 10 kg
Time ca. 55 min.
Difficulty

SOUR DOUGH

Amount	Ingredients
2000 g	Spelt whole wheat grist
3300 g	Water
100 g	Sour dough starter
5400 g	Total

Preparation

1. TA: 265
2. TT: 26-28°C
3. TR: 16-20 Std
4. at room temperature

SOAKER

Amount	Ingredients
2000 g	Spelt flakes
3300 g	Water
100 g	Salt
5510 g	Total

Preparation

1. TA: 265
2. TT: 24°C
3. TR: 12 – 24 h
4. at room temperature

MAIN DOUGH

Amount	Ingredients
5300 g	Sour dough
5510 g	Soaker
4700 g	Whole spelt flour
1300 g	Spelt flour, Type 630
1000 g	LEMKE Hazelnut flour
1000 g	Hazelnuts whole, roasted
500 g	LEMKE Hazelnut oil
400 g	Potato flakes
150 g	Yeast
3500 g	Water
5400 g	Total

Preparation

1. TA: 200
2. TT: 26°C
3. Knead.: 5min slowly
4. - at least add the hazelnuts and mix roughly

PRODUCTION NOTES

1. Weigh 530 g of dough and work round.
2. Squeeze the lower part in chopped hazelnuts, roll the remaining part in a mixture with sunflower seeds and spelt flakes and place in boxes.
3. Bake at $\frac{3}{4}$ Ferment with steam at 240°C, bake for 3 min and drop temperature to 205°C. Baking time about 55 min.