



FEINES BERLINER MARZIPAN
— seit 1902 —



CRUSTY-ALMOND-BOLLE

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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CRUSTY-ALMOND-BOLLE

Amount **10 kg**
Difficulty

SOUR DOUGH

Amount	Ingredients
700 g	Rye flour
1150 g	Water
35 g	Sour dough starter
1885 g	Total

Preparation

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

POOLISCH

Amount	Ingredients
3700 g	Spelt flakes
3700 g	Water
10 g	Salt
7410 g	Total

Preparation

1. TA: 200
2. TR: 3 h at RT, cool afterwards at 4°C

MAIN DOUGH

Amount	Ingredients
1850 g	Sourdough
7410 g	Poolisch
5600 g	Wheat flour, type 6550
1400 g	LEMKE Almond flour
560 g	Potato flakes
470 g	LEMKE Almond oil
200 g	Salt
170 g	Yeast
4600 g	Water
22.260 g	Total

Preparation

1. TA: 195
2. TT: 26°C
3. Knead: 5 min. slow
4. 6 min. fast

Production

1. Divide into 620 g pieces, fold with rye flour/ do up put into bread baskets
2. At $\frac{3}{4}$, cook with steam at 210°C, then pull after 20 minutes