Star

PLATINUM - SILVER

Star Platinum is a ready-to-use mixture for preparing sugar-rich, luxury sponge doughs based on butter and sugar. The mixture does not contain any eggs. Approximately 14 % sugar is added in relation to flour. Star Platinum is ideal for making raisin bread, soft bread rolls, Swiss cakes, cinnamon bread, … The products have a beautiful yellow crumb colour and a delicious butter aroma and taste. Star Platinum is guaranteed tot stay fresh and soft for a long time.

Star Silver is a ready-to-use mixture for the preparation of luxury sponge doughs based on vegetable fats and sugar. The mixture doesn't contain any eggs, and stays fresh for a long time. Star Silver is ideal for making raisin bread, soft bread rolls, Swiss cakes, cinnamon bread, …

Recipe

Dough composition	Per kg Star
Star Platinum/Gold/Silver	1000 g
Water	520 g
Yeast	50-65 g

* change the amount of yeast according to the amount of dough.
* for raisin bread with 50-75 % of raisins (calculated on the flour weight) use 75-100 g of yeast.
* change the amount of water according to the desired end product.

Working Method

Kneading	
Type spiral	3 min. slow, 6-8 min. fast

Dough temperature	25-26 °C
First proof	15-30 min.
Divide and round	
Dough rest	10-15 min.
Making	
Final proof	60-75 min.
Baking	Stroking with egg and baking - bread rolls : ± 8 min./245 °C - Swiss cake : ± 12 min./230 °C - Brioches : ± 20 min./210 °C - Raisin/sugar bread : ± 25 min./190 °C

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