



SWISSBAKE
INNOVATIVE BAKING SOLUTIONS

EASY KÜRTÖS MIX

EASY KÜRTÖS MIX 1000 g (35.3 oz)
Preparation: 10 min
Storage: 12 months
Freeze: 12 months
Country of origin: Switzerland

BAKING METHOD
Place all the ingredients in the mixing bowl. Mix on slow speed for 4 min approx and then mix on high speed for 4 min approx. Dough temperature should not exceed 28°C. Roll the dough out for 20 min to rest and roll covered in flour. Roll up in 100 g dough in can round plate and straight. Immerse in oil for 10 min. Roll out the elongated dough on top of KÜRTÖS covered parchment in oil. Place cover on the top for 2 min or until the oil sprouts darker sugar on it. Bake in the KÜRTÖS oven and golden in color.

INGREDIENTS
Wheat Flour, Salt, Eggs, Sugar, Milk, Wheat Gluten, Emulsifier (Lecithin), Soy Lecithin, Yeast, Citric Acid.

www.swissbake.ch

Product #B12545 Formulated in Switzerland

EASY KÜRTÖS MIX

Complete mix to prepare authentic chimney shaped bread also called chimney cakes

EASY KÜRTÖS MIX

SwissBake® Easy Kürtös Mix is a complete mix to prepare delicious twisted, spiral, chimney-shaped bread also called chimney cakes. Kurtos or chimney cakes are perfect treats to offer your customer. Whether you need something new in sweet or savory or you want to create your own signature dish, with SwissBake® convenient Easy Kürtös Mix you can surprise your customer with unimaginable variant possibilities for numerous occasions.



- ✓ *All nature-derived ingredients.*
- ✓ *Suited for sweet and salty chimney cakes.*
- ✓ *Increased freshness & shelf life.*
- ✓ *Improves the elasticity of the dough.*
- ✓ *Improves volume & texture of the baked goods.*

BAKER RECIPE

EASY KÜRTÖS MIX	1000 gm
Sunflower Oil	80 gm - 90 gm
Orange Juice (Optional)	30 gm
Water	350 gm - 380 gm
Fresh Yeast / Dry Yeast	20 gm / 10 gm

 Use spiral blade for mixing

KEY INGREDIENTS

Barley Malt, Vitamin C, Enzymes Blend.

BAKING METHOD

Place all the ingredients in the mixing bowl. Mix on slow speed for 4 min approx and then mix on high speed for 6 min approx. Dough temperature should not exceed 26°C. Bulk fermentation for 30 min in a well oiled and covered top. Scale 150 gm to 180 gm dough to cut round piece and elongate. Intermediate proof for 10 min. Roll out the elongated dough strips on Kurtos cone/roll and brush it with oil. Final proof on the roll for 5 min or until rise and sprinkle castor sugar on it. Bake in the Kurtos oven until golden in colour.

