

*Mix for the  
preparation of  
potato bread,  
-rolls and -  
baguettes*

# PomCarrière



**Zealandia**

Creating Possibilities

Mix for the preparation of potato bread, -rolls and -baguettes



# PomCarrée

## Jung PomCarrée

Jung PomCarrée perfectly unites traditional character with modern preparation. Efficient and easy, the product can be used in any dough, also with dough retarder. The result is attractive and tasty potato bread, rolls and French bread with visible, golden squares of potato. A crunchy crust, a moist and light crumb as well as particularly long freshness are the outstanding qualities that Jung PomCarrée gives to the baked goods.

## Jung PomCarrée

Mix for the preparation of potato bread, -rolls and -baguettes.

### Recipe

Pre-dough:

2000 g Jung PomCarrée  
4000 g cold water  
(resting time 60 minutes)

Dough:

6000 g Pre-dough  
5000 g wheat flour  
3000 g rye flour  
100 g Jung Sauer-Optimal  
200 g yeast  
3300 g water (approx.)

### Method

Mix the ingredients 3 minutes slowly and 3-4 minutes fast in the spiral mixer.  
Dough temperature 25-26°C.  
Bulk fermentation 25-30 minutes.  
Scaling weight 900 g.  
Round up.  
Final proof 45 minutes.  
Cut at  $\frac{3}{4}$  of the final proofing time.  
Baking temperature 230°C (decreasing).  
Baking time 45-50 minutes.

Zeelandia International b.v.  
P.O. Box 9, 4300 AA Zierikzee  
The Netherlands  
Telephone +31 111 419000  
Fax +31 111 419388  
www.zeelandia.com  
international@zeelandia.nl



**Zeelandia**

Creating Possibilities