

Parmesan & Red Pepper Crackers with SMP



INGREDIENTS

	Grams	Bakers (%)	Usage Levels (%)
Flour, strong	227.0	50	26.620
Flour, pastry	227.0	50	26.620
Water (1)	127.0	28	14.890
Water (2)	118.0	26	13.840
Cheese, parmesan	45.0	10	5.278
Butter (1)	27.2	6	3.190
Butter (2)	27.2	6	3.190
Liquid malt	13.6	3	1.590
Salt	13.6	3	1.590
Skimmed milk powder	9.0	2	1.050
Dry malt	4.5	1	0.528
Yeast, gold	4.5	1	0.528
Red pepper flakes	4.5	1	0.528
Baking soda	4.5	1	0.528
Butter, softened*	as needed	as needed	as needed
Cheese, parmesan*	68.0	14.97	-
Total			100.00

*Additional ingredients not included in total

NUTRITIONAL CONTENT

Per 100g	
Calories	440kcal
Total Fat	13g
Saturated Fat	8g
Trans Fat	0g
Cholesterol	35mg
Total Carbohydrates	63g
Dietary Fiber	2g
Sugars	1g
Protein	16g
Calcium	238mg
Magnesium	21mg
Phosphorus	241mg
Potassium	160mg
Sodium	1380mg
Iron	1mg
Vitamin A	597IU
Vitamin C	1mg

PREPARATION


1. In a bowl of a mixer fitted with a dough hook, mix strong flour, dry malt, parmesan, yeast, butter (1) and water (2) on low speed until incorporated. Once incorporated, mix for an additional 4 minutes.
2. Remove from the bowl and let rest in a covered container for 14-18 hours at 27°C (80°F).
3. Add the sponge and pastry flour, red pepper flakes, SMP, baking soda, salt, butter (2) and water (1) into the bowl of a mixer fitted with a dough hook. Mix for 5 minutes. Check for "nearly" good gluten (not complete gluten structure).
4. Pull from bowl. Let rest, covered for 2 hours.

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PREPARATION

(continues)

5. **Using a sheeter, sheet out dough into a 5 mm (0.2") rectangle.**
6. **Very lightly butter surface of 2/3 of the dough then spread the additional parmesan on the dough.**
7. **Make a three-fold (as in making puff dough). Repeat 2 more times.**
8. **Roll out to a 2 mm (0.08") thickness. With a scalloped edge cutter, cut dough into desired shapes.**
9. **Bake in 135°C (275°F) oven until just a little color starts to appear on the edges.**
10. **Turn crackers over if necessary to make sure that they are dried completely in the core.**
11. **Cool to room temperature before packaging.**

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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by the International School of Baking. ©2014 U.S. Dairy Export Council.