

# Nooni Tokhi Pepper Crackers



## INGREDIENTS

	Grams	Bakers (%)	Usage Levels (%)
Bread flour, medium	1000	100.00	52.63
Water, room temperature	558	55.91	29.43 (slightly more if necessary)
Yeast	272	0.23	0.12
Oil, vegetable or olive	109	10.91	5.74
Sourdough starter (fed thick, more flour than water)	91	9.09	4.78
<b>Whey permeate</b>	<b>50</b>	<b>5.00</b>	<b>2.63</b>
<b>Whey protein concentrate, 34% protein (WPC 34)</b>	<b>30</b>	<b>2.95</b>	<b>1.56</b>
Sesame seeds, black	23	2.27	1.20
Salt, Kosher	16	1.59	0.84
Sugar	16	1.59	0.84
Black pepper, cracked, fresh	5	0.45	0.24
<b>Total</b>			<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	400kcal
<b>Total Fat</b>	11g
Saturated Fat	1.5g
Trans Fat	0g
Cholesterol	0mg
<b>Total Carbohydrates</b>	65g
Dietary Fiber	6g
Sugars	2g
<b>Protein</b>	17g
Calcium	58mg
Magnesium	45mg
Phosphorus	345mg
Potassium	480mg
Sodium	470mg
Iron	4mg
Vitamin A	12IU
Vitamin C	0mg

## PREPARATION

- In a pan over a heat source, heat oil to 74°C (165°F).**
- Place all dry ingredients in a mixer bowl of a 20 qt mixer fitted with a dough hook; mix for 1 minute.**
- Add hot oil, mix together for 2 minutes.**
- Add the yeast and sourdough to the water, mix until yeast is wet and the sourdough is broken up, then add mixture to the flour/oil mixture.**
- Mix for 8-10 minutes until gluten is formed. The dough will be very firm but smooth.**
- Cover dough with plastic, giving room for expansion. Dough can be refrigerated up to 3 days at this point or it can rest at room temperature for 2-3 hours before baking.**
- Heat oven to 163°C (325°F).**


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## PREPARATION

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(continues)

8. **Place pans in oven or bake on hearth.**
9. **Scale and round dough in desired weights, from 36-54 g (0.08-0.12 lb).**
10. **Cover and let rest for 15 minutes.**
11. **Flour fabric dishcloths lightly with durum flour or pastry flour.**
12. **Roll out dough using sheeter into oblong "rounds" to 1.5 mm (0.06") thickness; which is the thickness of the sesame seeds.**
13. **Bake on hot sheet pans or directly on the hearth for 15-20 minutes or until they are light golden brown and dry.**
14. **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.