

Method 2

For quick thawing of dough pieces



INSTRUCTIONS

for preparing bread products from frozen

Dumpling dough

Take dough pieces out of the cardboard boxes and remove the plastic packaging.

Please take the individual properties of refrigerating systems and proofers in consideration.

THAWING:

*Remove dough from the freezer (-18°C) and place it in the fridge (+2...+6°C) for 11-15 hours. We recommend covering the dough with plastic wrap. After thawing in the fridge (+2...+6°C), remove the plastic wrap. If the dough pieces are not fully thawed, continue thawing at room temperature (30 min to 1 h 20 min, as needed) until fully thawed



!After defrosting use within 6 hours or store covered at +2...+6°C for 12 hours. Do not re-freeze.

SHAPING:

*roll the dough to 1,5 mm thickness. Create round pieces (5-6 cm in diameter). Put a filling in the middle of each piece of dough. Press the opposite edges shut.



BAKING:

Put the dumplings in boiling salted water. Boil for 5-7 minutes



SERVING:

*Dumplings are served hot with sauce or sour cream!

