

Ensaimada using LIEVITO MADRE DOLCE



Recipe for approx. 60 pieces

Wheat flour type 550	10.000 kg
LIEVITO MADRE DOLCE	2.000 kg
Whole egg	1.000 kg
Butter	0.700 kg
Sugar	0.500 kg
Salt	0.150 kg
Yeast	0.500 kg
Water, approx.	4.000 l
Total weight	18.900 kg

Mixing time: 3 + 6 minutes, spiral mixer

Dough temperature: approx. 27° C

Bulk fermentation time: 12 – 14 hours at approx. 5° C

Intermediate proof: none

Instructions for use: After the bulk fermentation time, roll out the dough to a thickness of approx. 0.5 mm and a width of 25 cm. Then spread viscous clarified butter on top, roll up the dough and cut into approx. 60 cm long strands (approx. 0.300 kg). Roll them loosely into a snail, place on baking trays lined with baking paper and bake at $\frac{3}{4}$ proof.

Final proof: 60 – 90 minutes



RECIPE SERVICE



Baking temperature: 180 – 190° C

Baking time: 15 – 18 minutes

Instructions for use: After baking, butter slightly and sift with icing sugar when cooled.