

Pavé using LIEVITO MADRE PANE and İREKS-DINKEL-KARAMELLMALZ



Wheat flour type 550	7.500 kg
İREKS rye flour type 1150	1.500 kg
LIEVITO MADRE PANE	1.000 kg
İREKS-DINKEL-KARAMELLMALZ	0.150 kg
Vegetable oil	0.100 kg
Salt	0.150 kg
Yeast	0.150 kg
Water	7.500 l
Total weight	18.050 kg

Mixing time: 4 + 6 minutes, spiral mixer

Dough temperature: approx. 26° C

Bulk fermentation time: 60 minutes

Scaling weight: 0.400 kg

Intermediate proof: none

Instructions for use: After the bulk fermentation time, cut off the dough pieces as pavé and place on setters. After the final proof, scale the dough pieces and bake giving steam.

Final proof: 60 minutes



RECIPE SERVICE



Baking temperature: 240° C, dropping to 220° C, giving steam
Baking time: approx. 30 minutes