



RECIPE SERVICE



Pão Francês using İREKS CHAMPION

Wheat flour	10.000 kg
İREKS CHAMPION	0.150 kg
Salt	0.200 kg
Yeast	0.300 kg
Water, approx.	5.500 l
Total weight	16.150 kg

Mixing time:	3 + 6 minutes
Dough temperature:	22° C – 24° C
Bulk fermentation time:	none
Scaling weight:	1.950 kg/30 pieces
Intermediate proof:	15 minutes
Processing:	long-shaped
Final proof:	70 minutes
Baking temperature:	230° C, giving steam
Baking time:	18 minutes

Instructions for use:

After the intermediate proof, divide the balls using the dough divider/moulder and mould round. Shape the dough pieces long and, after a relaxation time of approx. 5 minutes, wind tightly using the horn winding machine to obtain many winds in a short dough piece. Place on baguette trays with the seam downwards and allow to prove. Before baking, cut diagonally in the centre and bake giving a little steam.

