

Krustis using CIABATTA PLUS

Wheat flour	10.000 kg
CIABATTA PLUS	0.500 kg
Salt	0.200 kg
Yeast	0.300 kg
Water, approx.	5.700 l
Total weight	16.700 kg

Mixing time:	4 + 5 minutes
Dough temperature:	26° C – 27° C
Bulk fermentation time:	none
Scaling weight:	1.200 kg/30 pieces
Intermediate proof:	approx. 20 minutes
Processing:	square
Final proof:	approx. 45 minutes
Baking temperature:	240° C, dropping, giving steam
Baking time:	20 – 22 minutes

Instructions for use:

After the intermediate proof, divide the balls giving ample flour. Subsequently, place two dough pieces on top of one another, press flat firmly using the heel of the hand and roll together giving pressure. Allow the dough pieces to prove in rye flour with the seam downwards. Turn before baking and bake giving steam.

