

Rosetta Soffiata using İREKS MALT and STABILASE

Sponge (biga):

Wheat flour	8.000 kg
Yeast	0.080 kg
Water, approx.	4.000 l
Total weight	12.080 kg

Mixing time: 3 + 2 minutes

Dough temperature: approx. 20° C

Standing time: approx. 8 hours in the room, subsequently overnight at 5° C

Dough:

Wheat flour	2.000 kg
Sponge (biga)	12.080 kg
İREKS MALT	0.080 kg
STABILASE	0.050 kg
Salt	0.200 kg
Water, approx.	1.200 l
Total weight	15.610 kg

Mixing time: 5 + 3 minutes

Dough temperature: approx. 24° C

Bulk fermentation time: 10 minutes

Scaling weight: 2.900 kg/30 pieces

Intermediate proof: 35 minutes

Processing: square

Final proof: 40 minutes

Baking temperature: 240° C, dropping to 200° C, giving intense steam

Baking time: 14 – 16 minutes

Instructions for use:

After the bulk fermentation time, scale the dough, mould round into balls, wash lightly with oil and allow intermediate proof. After the intermediate proof, divide the balls, press the dough pieces with the rosetta soffiata stamp and allow to prove with the stamped side downwards. Turn after the final proof and bake giving intense steam.

