

Bread with Durum Wheat using LIEVITO MADRE PANE



Durum wheat semolina	9.000 kg
LIEVITO MADRE PANE	1.000 kg
Salt	0.150 kg
Yeast	0.120 kg
Water, approx.	7.600 l
Total weight	17.870 kg

Mixing time: 4 + 8 minutes, spiral mixer

Dough temperature: 26 – 27° C

Bulk fermentation time: 30 – 40 minutes

Scaling weight: approx. 0.650 kg

Intermediate proof: 5 minutes

Instructions for use: After the bulk fermentation time, scale the dough pieces, mould round and shape long. After the final proof, bake giving steam.

Final proof: 60 minutes at 30° C and 80 % relative air humidity, optionally the dough pieces can be processed at 5 °C via retarded fermentation

Baking temperature: 230 °C, giving steam, open the damper 5 minutes before the end of the baking time

Baking time: approx. 35 minutes