



RECIPE SERVICE



## Simit using İREKS RUSTICO, İREKS-WEIZENSAUER and PANIMALTIN

Wheat flour	10.000 kg
İREKS RUSTICO	0.200 kg
İREKS-WEIZENSAUER	0.200 kg
Salt	0.200 kg
Yeast	0.200 kg
Water, approx.	5.300 l
Total weight	16.100 kg

Mixing time:	4 + 6 minutes
Dough temperature:	24° C – 26° C
Bulk fermentation time:	none
Scaling weight:	1.800 kg/30 pieces
Intermediate proof:	15 minutes
Processing:	strands
Final proof:	40 minutes
Baking temperature:	250° C, giving steam
Baking time:	15 – 18 minutes

**Instructions for use:**

After the intermediate proof, divide the balls using the dough divider/moulder and mould round. After a short relaxation time, shape the dough pieces into strands using the horn winding machine, lengthen slightly if necessary, and twist into rings in pairs. Dip the shaped rings into a mixture of 1.000 kg PANIMALTIN and 2.000 l water, toss in sesame and allow final proof on trays laid out with baking paper. Subsequently, bake giving steam.

