Calzone Bagels using PIZZA-QUICK, DURUM-SAUERTEIG and GERSTEN-MALTEX

Wheat flour	5.000 kg
Durum wheat semolina	1.000 kg
PIZZA-QUICK	4.000 kg
DURUM-SAUERTEIG	0.300 kg
GERSTEN-MALTEX	0.150 kg
Vegetable oil	0.500 kg
Yeast	0.400 kg
Water, approx.	5.300 I
Total weight	16.650 kg

Mixing time: 3 + 6 minutes Dough temperature: $26^{\circ} \text{ C} - 27^{\circ} \text{ C}$

Bulk fermentation time: 20 minutes

Intermediate proof: none

Processing: filled bagels

Final proof: 30 – 40 minutes

Baking temperature: 240° C, dropping, giving steam

Baking time: approx. 17 minutes





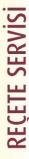
İREKS GIDA SANAYİ A.Ş. Çerkezköy Organize Sanayi Bölgesi İsmet Paşa Mahallesi 4. Sok. No: 5 59510 Kapaklı / Tekirdağ TÜRKİYE Tel: +90 282 758 20 20

Fax: +90 282 758 20 20 Fax: +90 282 758 21 21 ireks@ireks.com.tr www.ireks.com.tr



Instructions for use:

After the bulk fermentation time, roll the dough out to a thickness of approx. 1.8 cm (a size of 20 cm x 25 cm provides 2 bagels), sprinkle with cheese, salami, olives and paprika and roll up into a snail. Divide the rolled up dough strand lengthwise in the centre, place in the bagel tin with the cut surface upwards and then allow to prove. After the final proof, sprinkle the dough pieces with cheese and bake giving steam.





IREKS GIDA SANAYİ A.Ş. Çerkezköy Organize Sanayi Bölgesi İsmet Paşa Mahallesi 4. Sok. No: 5 59510 Kapaklı / Tekirdağ TÜRKİYE Tel: +90 282 758 20 20 Fax: +90 282 758 21 21 ireks@ireks.com.tr www.ireks.com.tr

