Portemanteau

using REX DURUM and ROGGENA

Poolish:

 Wheat flour
 2.000 kg

 Yeast
 0.040 kg

 Water
 2.000 l

 Total weight
 4.040 kg

Mixing time: 4 minutes (homogenize all the ingredients well)

Dough temperature: 25° C

Standing time: 3 hours in the room, overnight at +5° C

Dough:

Wheat flour 6.000 kg Durum wheat semolina 1.000 kg **Poolish** 4.040 kg **REX DURUM** 1.000 kg **ROGGENA** 0.100 kg Salt 0.150 kg Yeast 0.130 kg Water 5.400 l Total weight 17.820 kg

Mixing time: 4 + 8 minutes Dough temperature: 24° C $- 25^{\circ}$ C

Bulk fermentation time: 45 minutes covered in plastic basins

Scaling weight: 0.400 kg
Intermediate proof: 10 minutes
Processing: portemanteau
Final proof: overnight at +5° C

Baking temperature: 235° C, dropping, giving steam

Baking time: 25 - 30 minutes





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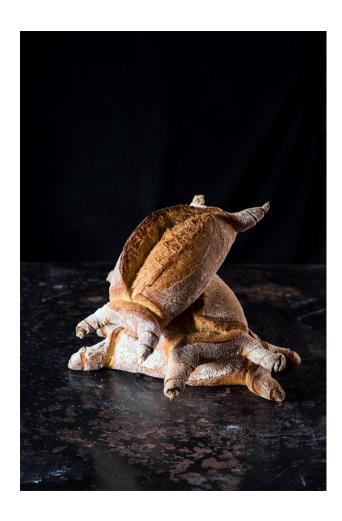
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RECIPE SERVICE

Instructions for use:

After the bulk fermentation time, process the dough pieces into short baguettes and allow to relax briefly. Subsequently, roll out approx. one third of the ends of the dough pieces flat using a wooden rod and wind. Prove the processed dough pieces overnight on setters with the seam upwards. Turn before baking, cut on the sides and bake, giving steam.



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