

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° 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

RECIPE SERVICE

PASSION
for
Craft



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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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