## **Decorative Bread "verbunden"**

## (Wheat Bread)

using PASTA ACIDA

## and RUCKDESCHEL'S GERSTEN-MALTEX

Dough sheet:	
Wheat flour	2.700 kg
Durum wheat semolina	0.300 kg
PASTA ACIDA	0.150 kg
RUCKDESCHEL'S GERSTEN-MALTEX	0.090 kg
Salt	0.060 kg
Yeast	0.045 kg
Water, approx.	2.100
Total weight	5.445 kg

Mixing time:	4 + 6 minutes
Dough temperature:	24° C – 25° C
Bulk fermentation time:	30 minutes at -18° C
Scaling weight:	0.100 kg
Instructions for use:	Roll the dough out to a thickness of 3 mm, cut triangular sheets of 15 cm x 15 cm and put in a cool place once more.

Dough:	
Wheat flour	9.000 kg
Durum wheat semolina	1.000 kg
PASTA ACIDA	0.500 kg
RUCKDESCHEL'S GERSTEN-MALTEX	0.300 kg
Salt	0.200 kg
Yeast	0.150 kg
Water, approx.	7.000 l
Total weight	18.150 kg

Mixing time:	4 + 6 minutes
Dough temperature:	24° C – 25° C
Bulk fermentation time:	30 minutes covered in dough basins
Scaling weight:	3 x 0.200 kg + dough sheet
Intermediate proof:	none

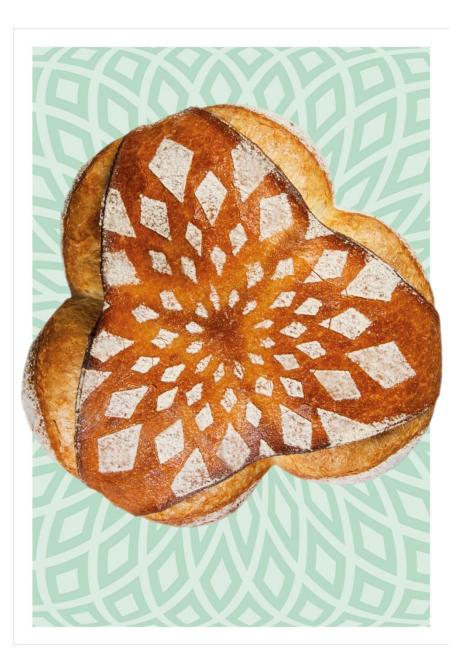


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Processing:	round
Final proof:	retarded fermentation overnight at +5° C
Baking temperature:	230° C, dropping, giving steam
Baking time:	approx. 30 minutes
Instructions for use:	After the bulk fermentation time, scale dough pieces, mould round with wheat

dough pieces, mould round with wheat flour and place three dough pieces together into a triangle. Subsequently, dust with rye flour, place a triangular dough sheet on top and fix this on the reverse. Place on setters with the dough sheet upwards. Then allow retarded fermentation. After the retarded fermentation, allow the dough pieces to stand for 50 - 60 minutes and place on setters. Spray slightly with water, place the template on the dough sheet and sift with wheat flour. Bake giving steam which is not allowed to escape.



## REÇETE SERVİSİ

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