

“STARA PEKA”

(traditional, Croatian country-style bread)

Wheat flour	7.500 kg
STARA PEKA	2.500 kg
Salt	0.150 kg
Yeast	0.200 kg
Water, approx.	7.500 l
Total weight	17.850 kg

Mixing time:	6 + 7 minutes
Dough temperature:	26° C – 27° C
Bulk fermentation time:	30 minutes
Scaling weight:	0.950 kg
Intermediate proof:	15 minutes
Processing:	flat, round
Final proof:	30 minutes in the fermentation chamber + 10 minutes in the room
Baking temperature:	240° C – 230° C, without steam
Baking time:	22 – 23 minutes

RECIPE SERVICE

PASSION
for
Craft



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Instructions for use:

After the bulk fermentation time, scale the dough, mould round and allow to relax for 15 minutes. Subsequently, press the dough pieces slightly flat on both sides in plenty of flour, place on setters and allow to prove. After 30 minutes, press an edge of approx. 2 cm in width using the side of the hand and dock the loaves with the finger tips to avoid too large holes in the crumb later. Subsequently, prove for a further 10 minutes in the room. Give steam before loading and bake without steam, open the damper for the last 10 minutes.

Topping:

wheat flour 50 % + STARA PEKA 50 %



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