Italian Wheat Bread

using CIABATTA PLUS

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)

25° C Dough temperature:

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

Dough:

Wheat flour 7.000 kg Durum wheat semolina 1.000 kg **Poolish** 4.040 kg CIABATTA PLUS 0.500 kg Olive oil 0.200 kg Salt 0.150 kg Yeast 0.150 kg 6.000 I Water, approx. Total weight 19.040 kg

none

4 + 10 minutes Mixing time: 24° C – 26° C Dough temperature: Bulk fermentation time: 120 minutes Scaling weight: 0.850 kg Intermediate proof:

Processing: rectangular

Final proof: 20 - 30 minutes

240° C, dropping to 220° C, giving steam Baking temperature:

Baking time: 40 - 45 minutes





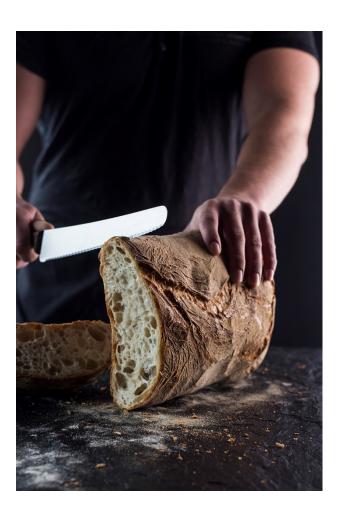
IREKS GmbH Lichtenfelser Str. 20 95326 Kulmbach GERMANY Tel.: +49 9221 706-0 Fax: +49 9221 706-306 ireks@ireks.com www.ireks.com



RECIPE SERVICE

Instructions for use:

After the bulk fermentation time, scale the dough and fold into rectangular dough pieces. Subsequently, lengthen the dough pieces slightly, toss in flour and place on setters with the seam upwards. After the final proof, turn the dough pieces and bake, giving steam.



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