

Summer Berry Soda Loaf

Ingredients:

Carrs Soda Bread Flour	1.000kg
Butter	0.250kg
Sugar	0.300kg
Fresh Blueberries	0.300kg
Raspberries	0.300kg
Egg	0.300kg
Buttermilk	0.700kg
Vanilla	
Lemon Zest	

Method:

- Mix flour, sugar and butter to a fine crumb
- Add lemon zest, vanilla, buttermilk and egg and mix for 2 minutes on slow speed
- Fold in blueberries and raspberries by hand
- Scale and bake at 220°C



Savoury Soda Bread – Asparagus & Sundried Tomato Cheesy Bread

Ingredients:

Carrs Soda Bread Flour	1.000kg
Asparagus	0.250kg
Olive Oil	0.100kg
Sundried tomato	0.100kg
Black olives	0.100kg
Grated Gruyere Cheese	0.100kg
Buttermilk	0.700kg
Chopped Thyme	

Method:

- Mix flour, chopped thyme, buttermilk and olive oil together for 2 minutes on slow speed.
- Add asparagus and mix for 1 minute on slow speed.
- Add tomato, black olives and cheese and mix for 1 minute on slow speed.
- Scale and bake at 220°C



Pizza Base/Flatbread for Barbeque

Ingredients:

Strong Flour	1.000kg
Salt	0.015kg
Sugar	0.010kg
Olive Oil	0.050kg
Yeast	0.010kg
Water	0.600kg

Method:

- Mix all ingredients together until a well-developed dough is formed
- Cover and leave for 40 minutes
- Place in fridge overnight
- Process for flatbread/pizza



“Spelt Focaccia Stirata” using SPELT & HONEY

SPELT & HONEY	10.000 kg
Olive oil	0.400 kg
Yeast	0.100 kg
Water	7.000 kg
<hr/> Total weight	<hr/> 17.500 kg

Mixing time:	5 + 10 minutes
Dough temperature:	approx. 26° C
Bulk fermentation time:	16 – 20 hours at 5° C
Scaling weight:	0.600 kg
Intermediate proof:	1 – 2 hours
Processing:	focaccia “stirata”
Final proof:	none
Baking temperature:	230° C, open the damper after 10 minutes
Baking time:	18 – 20 minutes

Instructions for use: After the bulk fermentation time, scale the dough, mould long and allow to prove on well-floured boards with cloths. After the intermediate proof, spread the dough pieces on setters and stretch into long-shaped focaccia using the fingers. Wash the upper surface with olive oil, sprinkle with some salt and bake.



“Chia Pesto Waves” using IREKS CHIA BREAD MIX

Dough:

Wheat flour	1.500 kg
IREKS CHIA BREAD MIX	1.500 kg
Margarine	0.120 kg
Yeast	0.120 kg
Water, approx.	1.560 l
Total weight	4.800 kg

Filling “Pesto”:

Green or red pesto	0.300 kg
Cheese	0.300 kg
Whole egg	0.150 kg
Durum semolina	0.150 kg
Total weight	0.900 kg

Mixing time:	3 + 2 minutes
Dough temperature:	23° C
Bulk fermentation time:	30 minutes (in the fridge)
Scaling weight:	as desired
Intermediate proof:	none
Processing:	filled stripes
Final proof:	approx. 30 minutes
Baking temperature:	210° C
Baking time:	approx. 40 minutes

Instructions for use:

Fold in 0.250 kg – 0.300 kg shortening per kg dough with three single turns. After the bulk fermentation time, roll the laminated dough out to a thickness of approx. 3 mm. Cut into 40 cm stripes, fill with the pesto filling and fold a second layer of dough on top. Fold together the dough stripes in waves and put into the baking tins.



Savoury Monkey Bread

using IREKS CORN BREAD-MIX RSPO MB and PASTA ACIDA K

Dough:

Wheat flour	5.000 kg
IREKS CORN BREAD-MIX RSPO MB	5.000 kg
PASTA ACIDA K	0.200 kg
Paprika and chili in oil	0.500 kg
Butter	0.300 kg
Yeast	0.250 kg
Water, approx.	5.500 kg

<u>Mango cubes *)</u>	<u>1.200 kg</u>
Total weight	17.950 kg

*) Add at the end of the mixing time.

Cheese-spice mixture:

Emmental, grated	4.000 kg
Sesame	2.000 kg
<u>Herbs, salt, pepper, paprika, chilli</u>	<u>as required</u>
Total weight	6.000 kg

Mixing time:	2 + 8 minutes
Dough temperature:	approx. 28° C
Bulk fermentation time:	approx. 20 minutes
Intermediate proof:	none
Scaling weight:	0.450 kg
Final proof:	overnight at 8° C – 10° C
Baking temperature:	210° C
Baking time:	30 – 35 minutes

Instructions for use:

After the bulk fermentation time, roll the dough out to approx. 10 mm and cut into strips of approx. 2.0 cm in width. Briefly dip the dough strands into liquid butter and subsequently toss in the cheese-spice mixture. Cut the strands into pieces of approx. 2.0 cm in width and put into the tins brushed with butter. Store at approx. 10° C overnight and bake the next day.



Sweet Focaccia using MELLA BRIOCHE POF

(Recipe for 2 trays of 60 cm x 20 cm)

Dough:

MELLA BRIOCHE POF	1.000 kg
White chocolate chips	0.100 kg
Lavender	0.010 kg
Yeast	0.040 kg
<u>Water, approx.</u>	<u>0.450 kg</u>
Total weight	1.600 kg

Mixing time:	2 + 8 minutes
Dough temperature:	approx. 26° C
Bulk fermentation time:	approx. 10 minutes
Scaling weight:	0.700 kg

Butter batter:

Butter	0.300 kg
Sugar	0.050 kg
<u>Egg yolk</u>	<u>0.025 kg</u>
Total weight	0.375 kg

Mixing time:	Beat the butter, sugar and egg yolk briefly.	
Scaling weight:	Butter batter	0.188 kg
	Raspberry jam	0.100 kg
	Almonds, flaked	0.075 kg
	Sugar	0.038 kg
Final proof:	40 – 50 minutes	
Baking temperature:	200° C	
Baking time:	18 – 20 minutes	

Instructions for use:

After the bulk fermentation time, roll the dough out to correspond to the size of the tray, dock and allow to prove. At $\frac{1}{2}$ proof, press holes into the dough using the fingers and pipe the butter batter in spots on the top. Afterwards pipe the raspberry jam on and decorate with the almonds and sugar. After the final proof, bake the butter cake.



Craft Pide Bread

using CIABATTA MIX and IREKS CRAFT MALT

CIABATTA MIX	10.000 kg
IREKS CRAFT MALT	0.800 kg
Olive oil	0.400 kg
Yeast	0.200 kg
Water	7.500 kg
Total weight	18.900 kg

Mixing time:	4 + 8 minutes
Dough temperature:	approx. 26° C
Bulk fermentation time:	60 – 90 minutes
Scaling weight:	0.150 kg
Intermediate proof:	30 – 40 minutes
Processing:	round
Final proof:	30 minutes
Baking temperature:	280° C, giving slight steam
Baking time:	approx. 8 minutes

Instructions for use: After the bulk fermentation time, scale the dough into pieces and mould gently oblong. Put on dough cloths dusted with flour. After the intermediate proof, pull the dough pieces slightly long. After half of the final proof, press your fingertips on the surface of the dough, using some oil so that the dough does not stick, and sprinkle black and white sesame on top. Then put the dough pieces on setters dusted with flour/semolina. Bake after approx. 30 minutes, giving slight steam.

