

“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.

