

# Chill Bill

using PASTA ACIDA and CRAFT-MALZ

RECIPE SERVICE

Wheat flour	9.000 kg
Durum semolina	1.000 kg
PASTA ACIDA	0.300 kg
CRAFT-MALZ	0.800 kg
Salt	0.200 kg
Yeast	0.200 kg
Water, approx.	6.800 kg
<u>Bell pepper, chillies in oil *)</u>	<u>1.000 kg</u>
Total weight	19.300 kg

\*) Add gradually towards the end of the mixing time.

Mixing time:	2 + 6 minutes
Dough temperature:	approx. 25° C
Bulk fermentation time:	approx. 10 minutes
Scaling weight:	0.350 kg
Intermediate proof:	none
Processing:	baguettes
Final proof:	approx. 90 minutes
Baking temperature:	230° C, giving steam
Baking time:	approx. 30 minutes

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Instructions for use:

Processing as usual for baguettes. Then cut the upper surface of the dough pieces, put into the refrigerator on floured fermentation boards with the cut downwards and allow to prove in a controlled way the next day. Place the dough pieces on setters at almost full proof and load giving steam.



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