

Focaccia using PUMPKIN-BREAD MIX and IREKS DRIED WHEAT SOUR

Wheat flour	5.000 kg
PUMPKIN-BREAD MIX	5.000 kg
IREKS DRIED WHEAT SOUR	0.300 kg
Olive oil	0.500 kg
Yeast	0.200 kg
<u>Water, approx.</u>	<u>6.400 kg</u>
Total weight	17.400 kg

Mixing time:	2 + 6 minutes
Dough temperature:	25° C – 26° C
Bulk fermentation time:	none
Scaling weight:	1.200 kg
Intermediate proof:	none
Processing:	Roll out the dough and place on a tray. Allow to prove for 20 – 30 minutes and then pull the dough out to the size of the tray.
Final proof:	approx. 45 minutes
Baking temperature:	240° C – 250° C
Baking time:	approx. 15 minutes
Instructions for use:	Spread the oil-water emulsion on the surface, press holes into the dough. Decorate with black and green olives, small tomatoes or grilled courgettes.
Oil-water emulsion:	0.150 kg salt, 0.800 kg olive oil, 0.800 kg water



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