

Foldies using SPELT & HONEY and VOLTEX

RECIPE SERVICE

SPELT & HONEY	10.000 kg
VOLTEX	0.100 kg
Sugar	0.500 kg
Vegetable oil	0.500 kg
Baking powder	0.100 kg
Yeast	0.500 kg
Water	4.700 kg
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Total weight	16.400 kg

Mixing time: 3 + 9 minutes

Dough temperature: 24° C – 26° C

Bulk fermentation time: 10 minutes

Scaling weight: 0.075 kg

Intermediate proof: none

Processing: rectangle

Final proof: 30 – 40 minutes

Baking temperature: 280° C, giving steam

Baking time: 3 minutes

Instructions for use: After the bulk fermentation time, roll out the dough to a thickness of 2.8 mm, prick it and cut rectangles of 18 cm x 7 cm. Put directly on setters, fold down and allow to prove. After the final proof, bake, giving steam.

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