

Gluten-free Crispbread

using SINGLUPLUS ROLL

SINGLUPLUS ROLL	10.000 kg
Vegetable oil	1.400 kg
Salt	0.200 kg
Yeast	0.200 kg
Water	5.800 kg
Total weight	17.600 kg

Mixing time: 3 + 4 minutes

Dough temperature: 29° C – 30° C

Bulk fermentation time: 10 minutes

Intermediate proof: none

Processing: crispbread

Final proof: approx. 45 minutes

Baking temperature: 220° C, giving slight steam

Baking time: approx. 30 minutes

Instructions for use: After the bulk fermentation time, carefully roll out the dough to a thickness of 2.5 mm – 3.0 mm and divide onto a perforated tray with baking paper. Sprinkle with the topping before the proof. After the final proof, roll the dough using the docking roller and bake, giving slight steam.

Topping: sesame seeds

RECIPE SERVICE



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