

Pia Do Mix

Mediterranean – style flat breads and specialities

Ingredients:

	Kg	Lb	Oz
IREKS Pia do mix	5.000kg	7 lb	0.0oz
Flour	5.000kg	7lb	0.0oz
Oil	0.400kg	0.0lb	0.9oz
Yeast	0.300kg	0.0 lb	0.6oz
Water	5.000l	7lb	0.0oz
Total weight	15.700 kg	21 lb	15oz

Method:

Mixing time:	spiral mixer - 2min. slow + 6 min. fast
Dough temperature:	28°C
Bulk fermentation time:	0 – 15 min.
Proof time:	30-45 min.
Baking temperature	220 – 230°C
Baking time	25 min. (depending on dough size)

Ciabatta Bread

Ingredients:

	Kg	Lb	Oz
IREKS Pia do mix	2.500kg	5lb	0.8oz
Flour	2.500kg	5lb	0.8oz
Oil	0.090kg	0lb	0.3oz
Yeast	0.100kg	0lb	3.5lb
Water	3.250 l	7lb	02oz
Total weight	8.440kg	18lb	8.5oz

Method:

Mixing time:	spiral mixer - 5min. slow + 7 min. fast
Dough temperature:	28°C
Bulk fermentation time:	60 min.
Proof time:	30 min.
Baking temperature	225 – 230°C
Baking time	25 min. (depending on size of Ciabatta produced)

Croissant and Laminated Products

Ingredients:

	Kg	Lb	Oz
IREKS Pia do Mix	3.000kg	4lb	10oz
Flour	7.000kg	9lb	0.6oz
Oil	0.400kg	0lb	0.9oz
Format Ultra	0.100kg	0lb	02oz
Salt	0.080kg	0lb	1.5oz
Yeast	0.400kg	0lb	0.9oz
Water	5.000l	7lb	0.0oz
Total weight	15.980kg	22lb	5.5oz

Method:

Mixing time:	spiral mixer - 5min. slow + 7 min. fast
Dough temperature:	27°C, for laminated goods 20°C
Bulk fermentation time:	0 – 10 min.
Scaling weight:	2.000 – 2.200 kg for rolls and snack
Processing:	for lamination, 150 – 250g (5 – 8oz) pastry margarine to 1 kg (2lb 2oz) dough weight, giving 3 half turns, producing croissants, snack etc.
Proof time:	30 – 40 min. (depending on product style)
Baking temperature:	200-230°C (depending on product style)