

Malt Bread

using IREKS DONKER BREAD MIX

RECIPE SERVICE

Wheat flour	5.000 kg
IREKS DONKER BREAD MIX	5.000 kg
Yeast	0.250 kg
<u>Water, approx.</u>	<u>5.800 kg</u>
Total weight	16.050 kg

Mixing time:	2 + 6 minutes
Dough temperature:	approx. 27° C
Bulk fermentation time:	approx. 25 minutes
Scaling weight:	0.480 kg
Intermediate proof:	none
Processing:	as desired
Final proof:	approx. 60 minutes
Baking temperature:	240° C, dropping to 200° C
Baking time:	approx. 40 minutes
Instructions for use:	After the bulk fermentation time, scale the dough and mould round. After a short intermediate proof, shape the dough pieces into triangles, dampen the top surface and press into the topping. Place on setters with the seam downwards and allow to prove. Cut three times in a curved shape after proof. Bake, giving slight steam.



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