

# Soda Bread using SPELT & HONEY

SPELT & HONEY	10.000 kg
Vegetable oil	0.300 kg
Sugar	0.300 kg
Baking powder	0.450 kg
Water	8.000 kg
<hr/> Total weight	<hr/> 19.050 kg

- Mixing time: Mix the dry ingredients together for about one minute. Add the water and vegetable oil and mix for about 30 – 40 seconds on first speed until the complete mixture is wet. Do not overmix!
- Dough temperature: 26° C – 28° C
- Bulk fermentation time: none
- Scaling weight: 0.600 kg
- Intermediate proof: none
- Processing: tin bread
- Final proof: none
- Baking temperature: 230° C, dropping to 210° C
- Baking time: 30 minutes
- Instructions for use: After the mixing time, put the dough onto a table dusted with flour. Scale the dough, mould round and place in round or square baking tins. Using a steel scraper, cut a cross shape (X) into the dough with a depth of about 10 mm.



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