

# Wraps

using IREKS DRIED WHEAT SOUR and VOLTEX

RECIPE SERVICE

Wheat flour	9.700 kg
IREKS DRIED WHEAT SOUR	0.300 kg
VOLTEX	0.100 kg
Margarine	1.000 kg
Sugar	0.500 kg
Baking powder	0.100 kg
Salt	0.200 kg
Yeast	0.100 kg
Water, approx.	4.900 kg
<hr/> Total weight	<hr/> 16.900 kg

Mixing time: 3 + 7 minutes

Dough temperature: 25° C

Bulk fermentation time: 20 minutes

Intermediate proof: none

Processing: thin flat bread

Final proof: none

Baking temperature: 300° C

Baking time: 2 – 3 minutes

Instructions for use: After the bulk fermentation time, roll out the dough to a thickness of 1.0 mm – 1.5 mm and cut out round flat bread (Ø 26 cm). Place this on lightly floured setters and bake. Stack (approx. 10 pieces) immediately after unloading from the oven and put into sealable, steam-tight plastic bags.

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