

Ci**mix**abatt**ta**



Made with sourdough



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IREKS



Pide Bread

CIABATTA MIX	10.000 kg
Olive oil	0.400 kg
Yeast	0.200 kg
Water	7.300 kg
Total weight	17.900 kg

Mixing time:	4 + 8 minutes
Dough temperature:	approx. 26° C
Bulk fermentation time:	60 - 90 minutes
Scaling weight:	0.150 kg
Intermediate proof:	30 - 40 minutes
Processing:	round
Final proof:	30 minutes
Baking temperature:	280° C, giving slight steam
Baking time:	approx. 8 minutes

Instructions for use:

After the bulk fermentation time, scale the dough into pieces and mould gently oblong. Put on dough cloths dusted with flour. After the intermediate proof, pull the dough pieces slightly long. After half of the final proof, press your fingertips on the surface of the dough, using some oil so that the dough does not stick, and sprinkle black and white sesame on top. Then put the dough pieces on setters dusted with flour/semolina. Bake after approx. 30 minutes, giving slight steam.

Ciabatta

CIABATTA MIX	10.000 kg
Olive oil	0.200 kg
Yeast	0.200 kg
Water, approx.	7.000 kg
Total weight	17.400 kg

Mixing time:	3 + 10 minutes
Dough temperature:	approx. 24° C
Bulk fermentation time:	90 - 120 minutes
Scaling weight:	as desired
Intermediate proof:	none
Processing:	ciabatta
Final proof:	15 - 20 minutes
Baking temperature:	230° C, dropping to 210° C, giving steam
Baking time:	approx. 30 minutes

Instructions for use:

Mix the ingredients into a smooth dough and allow to stand in oiled dough basins or bowls. After the bulk fermentation time, place the dough on a table covered with flour. Dust the dough with flour, then scale into the desired pieces and place on trays. Allow to prove and then bake, giving steam.

Focaccia

CIABATTA MIX	10.000 kg
Olive oil	0.100 kg
Margarine	0.300 kg
Yeast	0.150 kg
Water, approx.	6.000 kg
Total weight	16.550 kg

Mixing time:	2 + 6 minutes
Dough temperature:	25° C - 26° C
Bulk fermentation time:	approx. 10 minutes
Scaling weight:	1.200 kg (for 1 tray 60 cm x 40 cm)
Intermediate proof:	approx. 50 minutes
Processing:	focaccia
Final proof:	approx. 30 minutes
Baking temperature:	approx. 230° C
Baking time:	approx. 20 minutes

Instructions for use:

After the mixing time, scale the dough into pieces and mould round. Allow the dough to rest. Then roll out and put on trays. After the intermediate proof (in the fermentation chamber), spread the surface with an oil-water emulsion and press holes into the dough. Cover with olives, tomatoes, onions and bell pepper, for example. Then allow to prove and bake immediately.

Oil-water emulsion:

0.150 kg salt, 0.800 kg olive oil, 0.800 kg water