

Foldies using IREKS CHIA BREAD MIX and VOLTEX



Wheat flour	7.500 kg
IREKS CHIA BREAD MIX	2.500 kg
VOLTEX	0.100 kg
Sugar	0.500 kg
Vegetable oil	0.500 kg
Baking powder	0.100 kg
Salt	0.100 kg
Yeast	0.500 kg
Water	4.700 kg
Total weight	16.500 kg

Mixing time: 3 + 9 minutes, spiral mixer

Dough temperature: 24 – 26° C

Bulk fermentation time: 10 minutes

Scaling weight: 0.075 kg

Intermediate proof: none

Instructions for use: After the bulk fermentation time, roll out the dough to a thickness of 2.8 mm, prick and cut rectangles of 18 x 7 cm. Put directly on setters, fold over and allow to prove. After the final proof, bake giving steam.

Final proof: 30 – 40 minutes

Baking temperature: 280° C, giving steam

Baking time: 3 minutes