

Mini Coins using IREKS CHIA BREAD MIX

Wheat flour	5.000 kg
IREKS CHIA BREAD MIX	5.000 kg
Yeast	0.400 kg
Water (approx. 30° C)	11.000 kg
Total weight	21.400 kg

1st mixing time: 10 minutes slow, spiral mixer

Dough temperature: 26° C

Bulk fermentation time: 30 minutes

2nd mixing time: 4 minutes slow

Scaling weight: 0.010 kg, depending on the size of the silicon mat

Intermediate proof: none

Instructions for use: Do not mix the dough too quickly to avoid the formation of a gluten matrix. After the bulk fermentation time, mix the dough again, fill into a piping bag and pipe into the silicon forms. After the final proof, place the tomato pieces on top, sprinkle with sesame and bake, giving slight steam.

Final proof: 35 – 45 minutes

Baking temperature: 230° C, dropping to 200° C, giving slight steam

Baking time: 16 minutes