

IREKS CORN BREAD MIX



Corn Bread, Scones and Corn Crackers



- Premium improvers
- Bread mixes
- Confectionery mixes
- Organic & Gluten-free products
- Kosher & Halal products
- Sourdoughs & Malts



CORN BREAD

Wheat flour	5.000 kg
IREKS CORN BREAD-MIX	5.000 kg
Yeast	0.300 kg
Water	5.500 kg
Total weight	15.800 kg

Mixing time: 4 + 7 minutes

Dough temperature: 25° C – 27° C

Bulk fermentation time: 20 minutes

Scaling weight: 0.480 kg

Intermediate proof: none

Processing: as desired

Final proof: 40 – 50 minutes

Baking temperature: 230° C, dropping to 190° C, giving steam

Baking time: 30 – 35 minutes, open the damper for the last 5 minutes

Instructions for use:

After the bulk fermentation time, scale dough pieces and mould round. Process as desired, toss in the topping, place on setters and allow to prove. Cut before loading and bake giving steam.

Topping: coarse maize



SCONES

Wheat flour	7.000 kg
IREKS CORN BREAD-MIX	3.000 kg
Shortening/Butter	2.500 kg
Sugar	1.000 kg
Baking powder	0.200 kg
Milk, approx.	5.000 kg
Total weight	18.700 kg

Mixing time: Mix all the dry ingredients for one minute. Then add the milk and mix for a further 2 minutes until the liquid has been absorbed.

Processing: scones

Baking temperature: 220° C

Baking time: approx. 15 minutes

Instructions for use:

Roll the dough out to a thickness of 10 mm – 12 mm and cut with a scone cutter. Place on baking trays and bake.

General hint:

Mixed dried fruit can be added to the dough if desired as an alternative up to 25 % addition.



CORN CRACKERS

Wheat flour	5.000 kg
IREKS CORN BREAD-MIX	5.000 kg
Margarine	1.750 kg
Yeast	0.150 kg
Water, approx.	5.000 kg
Total weight	16.900 kg

Mixing time: 2 + 10 minutes

Dough temperature: 28° C – 29° C

Bulk fermentation time: none

Scaling weight: 0.700 kg for trays of 60 cm x 40 cm

Intermediate proof:

approx. 20 minutes

Processing: crackers

Final proof: approx. 60 minutes

Baking temperature:

150° C for 10 – 15 minutes, open the damper and turn off the oven

Baking time: 60 – 90 minutes

Instructions for use:

Roll out the dough pieces and place on trays. Sprinkle the surface with water and add topping to the dough pieces. Prick the surface to avoid bubbles. Allow to prove and bake as recommended.