

Filled Corn Snails using IREKS CORN BREAD-MIX



Wheat flour	5.000 kg
IREKS CORN BREAD-MIX	5.000 kg
Butter	0.600 kg
Yeast	0.300 kg
<u>Water, approx.</u>	<u>5.000 kg</u>
Total weight	15.900 kg

Mixing time: 4 + 4 minutes, spiral mixer

Dough temperature: 20 – 22° C

Bulk fermentation time: 20 – 30 minutes

Scaling weight: approx. 0.070 kg

Instructions for use: Fold 0.250 – 0.300 kg shortening per kg dough with three single turns. Between each turn allow to rest the dough for 10 minutes. Roll the dough to a width of approx. 30 cm and spread with grated cheese and curry powder. Roll the dough to a roll and cut slices of approx. 2 cm width. Then put this slices on trays and sprinkle with IREKS CORN BREAD-TOPPING.

Topping: IREKS CORN BREAD-TOPPING

Final proof: 40 – 50 minutes

Baking temperature: 230° C

Baking time: 18 – 20 minutes