



IREKS

Donker bread mix



Speciality Bread, Scones and Ciabatta



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IREKS



Speciality Bread

Wheat flour	5.000 kg
IREKS DONKER BREAD MIX	5.000 kg
Yeast	0.250 kg
Water, approx.	5.800 kg
Total weight	16.050 kg

Mixing time:	2 + 6 minutes
Dough temperature:	approx. 27° C
Bulk fermentation time:	approx. 25 minutes
Scaling weight:	0.480 kg
Intermediate proof:	5 minutes
Processing:	as desired
Final proof:	approx. 60 minutes
Baking temperature:	240° C, dropping to 200° C, giving slight steam
Baking time:	approx. 40 minutes

Instructions for use:

After the bulk fermentation time, scale the dough and mould round. After a short intermediate proof, shape the dough pieces into triangles, dampen the top surface and press into the topping. Place on setters with the seam downwards and allow to prove. Cut three times in a curved shape after proof. Bake, giving slight steam.

Topping:	oat flakes, linseed, sesame, poppy
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Scones

Wheat flour	1.000 kg
IREKS DONKER BREAD MIX	1.000 kg
Buttermilk/Milk	1.400 kg
Shortening/Fat	0.120 kg
Sugar	0.120 kg
Baking powder	0.100 kg
Total weight	3.740 kg

Mixing time:

Mix all the dry ingredients for one minute on slow speed. Then add the liquid ingredients 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.

Ciabatta

Wheat flour	6.000 kg
IREKS DONKER BREAD MIX	4.000 kg
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Yeast	0.200 kg
Water, approx.	7.000 kg
Total weight	17.500 kg

Mixing time:	3 + 8 minutes
Dough temperature:	24° C - 25° C
Bulk fermentation time:	60 - 90 minutes
Scaling weight:	0.150 kg - 0.300 kg
Intermediate proof:	none
Processing:	ciabatta
Final proof:	15 minutes
Baking temperature:	240° C, dropping to 200° C, giving steam
Baking time:	20 - 25 minutes

Instructions for use:

Mix all the ingredients into a smooth dough and allow to rest in oiled dough basins or bowls. After the bulk fermentation time, place the dough on a table dusted with flour. Dust the dough with flour and scale as desired. Subsequently, place the dough pieces on trays and allow to prove. After the final proof, bake giving steam.