

Antipasti Corners using IREKS DONKER BREAD MIX



Wheat flour	0.500 kg
IREKS DONKER BREAD MIX	0.500 kg
Yeast	0.030 kg
Water	1.150 kg
Total weight	2.180 kg

Mixing time: 6 minutes slow, spiral mixer

Dough temperature: 28° C

Bulk fermentation time: 30 minutes

Scaling weight: 0.850 kg for 1 tray of 60 x 20 cm

Intermediate proof: none

Instructions for use: After the bulk fermentation time, spread the dough on a tray laid out with baking paper and allow to prove. Sprinkle the dough with grated cheese after approx. 45 minutes and subsequently bake giving slight steam.

Final proof: approx. 45 minutes

Baking temperature: 240° C, giving slight steam

Baking time: 26 minutes

Instructions for use: After baking, allow the sheets to cool slightly, cut off the edge on one side and pull apart by separating the top from the bottom. This can be done without any problems while the baked goods are still warm.