

Soda Bread using IREKS DONKER BREAD MIX



Wheat flour	5.000 kg
IREKS DONKER BREAD MIX	5.000 kg
Vegetable oil	0.300 kg
Sugar	0.300 kg
Baking powder	0.450 kg
Water	7.800 kg
Total weight	18.850 kg

- Mixing time:** Mix the dry ingredients together for about one minute. Add the water and vegetable oil and mix for about 30 – 40 seconds on first speed until the complete mixture is wet. Do not overmix!
- Dough temperature:** 26 – 28° C
- Bulk fermentation time:** none
- Scaling weight:** 0.600 kg
- Intermediate proof:** none
- Instructions for use:** After the mixing time, put the dough onto a table dusted with IREKS DONKER BREAD MIX. Scale the dough, mould round and place in round or square baking tins. Using a steel scraper, cut a cross shape (X) into the dough with a depth of about 10 mm.
- Final proof:** none
- Baking temperature:** 230° C, dropping to 210° C
- Baking time:** 30 minutes