

Wraps using IREKS DONKER BREAD MIX



Wheat flour	7.500 kg
IREKS DONKER BREAD MIX	2.500 kg
Margarine	1.000 kg
Sugar	0.500 kg
Baking powder	0.100 kg
Salt	0.100 kg
Yeast	0.100 kg
<u>Water, approx.</u>	<u>5.000 kg</u>
Total weight	16.800 kg

Mixing time: 3 + 7 minutes, spiral mixer

Dough temperature: 25° C

Bulk fermentation time: 20 minutes

Intermediate proof: none

Instructions for use: After the bulk fermentation time, roll out the dough to a thickness of 1.0 – 1.5 mm and cut out round flat bread (Ø 26 cm). Place this on lightly floured setters and bake. Stack (approx. 10 pieces) immediately after unloading from the oven and put into sealable, steam-tight plastic bags.

Final proof: none

Baking temperature: 300° C

Baking time: 2 – 3 minutes