

# Twisted Ciabatta

using IREKS DONKER BREAD MIX and PASTA ACIDA K



Wheat flour	6.000 kg
IREKS DONKER BREAD MIX	4.000 kg
PASTA ACIDA K	0.300 kg
Yeast	0.200 kg
Water, approx.	7.000 kg
<b>Total weight</b>	<b>17.500 kg</b>

Mixing time: 3 + 8 minutes, spiral mixer

Dough temperature: 24 – 25° C

Bulk fermentation time: 60 – 90 minutes

Scaling weight: 0.150 – 0.300 kg

Intermediate proof: none

Instructions for use: Mix the ingredients into a smooth dough and allow to stand in oiled dough basins or bowls. After the bulk fermentation time, place the dough on a table covered with starch. Dust the dough with starch, then scale into the desired pieces and place on trays. Allow to prove and bake, giving steam.

Final proof: 15 minutes

Baking temperature: 240° C, dropping to 200° C, giving steam

Baking time: 20 – 25 minutes