Chado Mix



Focaccia

| Wheat flour | 7.500 kg |
|----------------|-----------|
| PIA DO MIX | 2.500 kg |
| PASTA ACIDA K | 0.300 kg |
| Olive oil | 0.500 kg |
| Salt | 0.100 kg |
| Yeast | 0.200 kg |
| Water, approx. | 6.000 kg |
| Total weight | 17.100 kg |
| | |

Mixing time: 2 + 6 minutes Dough temperature: 25° C - 26° C Bulk fermentation time: approx. 20 minutes

Scaling weight: 0.300 kg

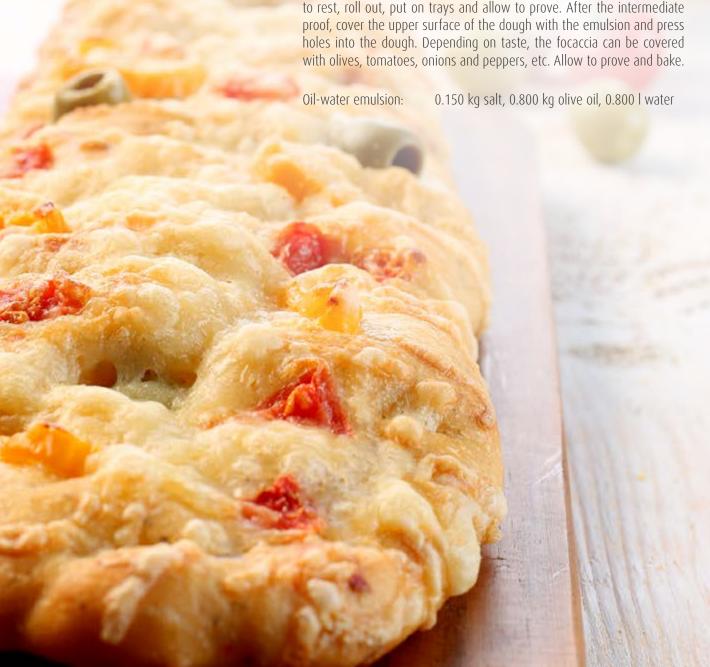
Intermediate proof: approx. 50 minutes

Processing: focaccia

Final proof: approx. 30 minutes Baking temperature: approx. 240° C Baking time: approx. 20 minutes

Instructions for use:

After the mixing time, scale the dough into pieces and mould round. Allow to rest, roll out, put on trays and allow to prove. After the intermediate



Mediterranean Croissants

| Wheat flour | 7.500 kg |
|------------------|-----------|
| PIA DO MIX | 2.500 kg |
| VOLTEX | 0.150 kg |
| Whole egg | 1.000 kg |
| Butter/Margarine | 0.300 kg |
| Salt | 0.100 kg |
| Yeast | 0.450 kg |
| Water | 4.500 kg |
| Total weight | 16.500 kg |
| | |

Mixing time: 3 + 3 minutes Dough temperature: 18° C - 22° C

Bulk fermentation time: none

Cool the dough for 1 – 2 hours to ensure that the dough and the butter/margarine have the same

consistency for folding.

Scaling weight: 0.060 kg
Intermediate proof: none
Processing: croissants
Final proof: 70 – 120 minutes

Baking temperature: 210° C, dropping to 180° C, giving steam

Baking time: 15 – 19 minutes

Instructions for use:

Dissolve the salt with the whole egg and water and mix into a smooth dough with the remaining ingredients. 0.300 kg – 0.350 kg butter or margarine per each kg dough are laminated with 3 single or 2 double turns. Further processing takes place as usual for croissants.



Milano Ciabatta

Wheat flour 7.000 kg
PIA DO MIX 3.000 kg
PASTA ACIDA K 0.350 kg
Olive oil 0.200 kg
Salt 0.100 kg
Yeast 0.300 kg
Water, cold (add in two steps) 7.500 kg
Total weight 18.450 kg

Mixing time: 5 + 8 - 10 minutes (add the water in two steps)

Dough temperature: 24° C - 25° C Bulk fermentation time: 60 - 90 minutes Scaling weight: 0.150 kg - 0.350 kg

Intermediate proof: none Processing: ciabatta

Final proof: 30 – 60 minutes

Baking temperature: 230° C, dropping to 200° C, giving steam

Baking time: 20 – 30 minutes



Savoury Grissinis

| | | | 171 |
|--------------|--------|-----------|-----|
| Wheat flour | | 8.000 kg | |
| PIA DO MIX | | 2.000 kg | |
| VOLTEX | | 0.100 kg | |
| Olive oil | | 1.000 kg | |
| Butter | | 0.300 kg | |
| Salt | | 0.125 kg | |
| Yeast | | 0.450 kg | |
| Water, cold | | 5.000 kg | |
| Total weight | A MINE | 16.975 kg | |
| | | | |

Mixing time: 2 + 8 minutes Dough temperature: 26° C - 27° C

Bulk fermentation time: none Intermediate proof: none Processing: grissinis

Final proof: approx. 50 minutes

Baking temperature: 220° C, dropping to 170° C, giving

slight steam

Baking time: approx. 20 minutes

Open the damper 10 minutes



Bloomers

| Wheat flour | 5.000 kg |
|---------------|-----------|
| PIA DO MIX | 5.000 kg |
| Vegetable oil | 0.300 kg |
| Yeast | 0.300 kg |
| Water | 5.300 kg |
| Total weight | 15.900 kg |
| | |

Mixing time: 3 + 6 minutes

Dough temperature: 26° C

Bulk fermentation time: 20 minutes

Scaling weight: 0.480 kg

Intermediate proof: none

Processing: long-shaped

Final proof: approx. 60 minutes

Baking temperature: 230° C, dropping to 200° C, giving steam

Baking time: approx. 35 minutes

Instructions for use:

After the bulk fermentation time, scale the dough and mould long. Subsequently, allow to prove and bake, giving steam.



