

Piada Mix



Snack all 'italiana



Premium improvers
Bread mixes
Confectionery mixes
Organic & Gluten-free products
Kosher & Halal products
Sourdoughs & Malts

German for quality since 1856


IREKS

Focaccia

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| 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 |

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| 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 proof, cover the upper surface of the dough with the emulsion and press holes into the dough. Depending on taste, the focaccia can be covered with olives, tomatoes, onions and peppers, etc. Allow to prove and bake.

Oil-water emulsion: 0.150 kg salt, 0.800 kg olive oil, 0.800 l water



Mediterranean Croissants

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| 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

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| 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 |

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| 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 (depending on the scaling weight) |

Instructions for use:

Mix all the ingredients into a smooth dough and allow to rest in oiled plastic basins. After the bulk fermentation time, turn the dough out onto a table dusted with flour, dust the dough with flour and divide into the desired pieces. Subsequently, place on trays or dusted setters and allow to prove. After the final proof, bake giving steam.



Savoury Grissinis

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| 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 | 16.975 kg |

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| 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 before the end of the baking time. |

Instructions for use:

Mix all the ingredients into a smooth dough. Subsequently, roll out to a thickness of 6 mm, cut into 5 mm wide strips and process into grissinis. Place these on trays and allow to prove. After the final proof, bake giving slight steam. Open the damper 10 minutes before the end of the baking time.

General remark: If desired, herbs, spices, nuts and seeds can be added to the basic dough. The water can be replaced completely or in part by beer.



Bloomers

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| 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 |

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| 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.

