

Hearty Pull-Apart Bread using PIA DO MIX



Wheat flour	5.000 kg
PIA DO MIX	5.000 kg
Vegetable oil	0.400 kg
Yeast	0.300 kg
<u>Water, approx.</u>	<u>5.000 kg</u>
Total weight	15.700 kg

Mixing time: 2 + 6 minutes, spiral mixer

Dough temperature: 26 – 27° C

Bulk fermentation time: approx. 20 minutes

Scaling weight: 0.450 kg

Intermediate proof: 10 minutes

Instructions for use: Place the part-baked loaves on trays laid out with baking paper and cut these diamond-shaped using a knife. Subsequently, cut these as deep as possible vertically, but the bottom of the bread may not be cut, however. Subsequently, repeat the diamond-shaped cuts once again. Then put the butter, herbs, garlic, salt, pepper and chopped parsley into a small bowl. Trickle the butter into the gaps in the bread. Carefully fill the cheese into the gaps in the bread and wrap the loaves in foil. Then bake for 10 minutes, remove the foil and bake for a further 10 minutes.

Final proof: approx. 60 minutes

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

1st baking phase approx. 20 minutes

2nd baking phase 10 + 10 minutes

Cheese and spice mixture:

Mozzarella, grated	5.000 kg
Butter, soft	0.500 kg
<u>Herbs, salt, pepper, garlic, chopped parsley</u>	<u>as required</u>
Total weight	5.500 kg