

IREKS MEDITERRANEAN

TAKE A SAVOURY TRIP WITH HERBS AND SPICES!

Spicy, crispy and delicious!

Inspired by Mediterranean cuisine including sun-ripened tomatoes and a lot of herbs and spices.

IREKS MEDITERRANEAN – a new spicy mixture, ideal for bread and baked snacks!

Add that extra spice to your product range with crispy and tasty baguettes, ciabatta and savoury snacks, which have been made using IREKS MEDITERRANEAN, or use this to refine your soft rolls or pizza bases. Simply bake beautiful and inviting croissants, pizza snails and other “to go” products with a delicate and spicy Mediterranean-style taste. By the addition of further ingredients, a savoury and diverse line of snacks quickly comes into being. Allow your creativity to run wild!

IREKS MEDITERRANEAN provides unimaginable possibilities:

- Contains dried bell pepper, dried onions, tomato powder and a mixture of dried herbs and spices

Here are some recipes using our product:

- Mediterranean-style Baguettes
- Ciabatta
- Twisters and Snails (savory snacks)
- Danish-style Soft Rolls and
- Mediterranean-style Pizza Bases



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Mediterranean-style Baguettes

using IREKS MEDITERRANEAN



Polish:

Wheat flour	2.000 kg
Yeast	0.040 kg
Water	2.000 kg
Total weight	4.040 kg

Dough:

Wheat flour	3.000 kg
Polish	4.040 kg
IREKS MEDITERRANEAN	5.000 kg
Vegetable oil	0.400 kg
Yeast	0.150 kg
Water, approx.	4.000 kg
Total weight	16.590 kg

Mixing time: 2 + 6 minutes

Dough temperature: 26° C – 27° C

Bulk fermentation time: approx. 30 minutes

Scaling weight: as desired

Intermediate proof: 10 minutes

Processing: baguettes

Final proof: approx. 60 minutes or overnight at 5° C

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

Baking time: approx. 25 minutes (depending on the scaling weight)

Instructions for use: After the bulk fermentation time, scale dough pieces of the desired size, mould round and allow to prove. After a short intermediate proof, process the dough pieces long and with pointed ends and place on setters. Bake at $\frac{3}{4}$ proof, giving steam.



Ciabatta

using IREKS MEDITERRANEAN and PASTA ACIDA K



Wheat flour	6.500 kg
IREKS MEDITERRANEAN	3.500 kg
PASTA ACIDA K	0.300 kg
Vegetable oil	0.400 kg
Salt	0.060 kg
Yeast	0.200 kg
Water, approx.	7.500 kg
Total weight	18.460 kg

Mixing time:	2 + 8 minutes
Dough temperature:	24° C – 26° C
Bulk fermentation time:	approx. 90 minutes
Scaling weight:	approx. 0.150 kg
Intermediate proof:	none
Processing:	ciabatta
Final proof:	10 – 15 minutes
Baking temperature:	230° C, giving steam
Baking time:	30 – 35 minutes

Instructions for use: Mix all the ingredients into a smooth dough and allow bulk fermentation time in oiled dough basins or bowls. After the bulk fermentation time, turn the dough out onto a table dusted with flour. Dust the dough with flour, scale into pieces, place on trays and allow to prove. After the final proof, bake giving steam.



Twisters and Snails (savory snacks)

using IREKS MEDITERRANEAN and VOLTEX



Dough:

Wheat flour	2.500 kg
IREKS MEDITERRANEAN	2.500 kg
VOLTEX	0.025 kg
Margarine	0.200 kg
Yeast	0.200 kg
Water, approx.	2.600 kg
Total weight	8.025 kg

Cheese filling:

Grated cheese	0.350 kg
Whole egg	0.150 kg
Cream, liquid	0.075 kg
Pepper, salt, paprika	as required
Gelling agent	0.010 kg
Total weight	0.585 kg

Mixing time:	3 + 2 minutes
Dough temperature:	23° C
Bulk fermentation time:	30 minutes
Scaling weight:	as desired
Intermediate proof:	none
Processing:	twisters and snails
Final proof:	approx. 30 minutes
Baking temperature:	230° C
Baking time:	12 - 15 minutes

Instructions for use: Fold in 0.250 kg - 0.300 kg margarine or butter per each kg dough giving two double turns. After the bulk fermentation time, roll the dough out to a thickness of approx. 3 mm.

Twisters: Roll the dough out to a width of approx. 20 cm. Spread the cheese filling on half of the dough (approx. 10 cm) and place the remainder of the dough on the cheese filling. If desired, sprinkle the top with poppy and the bottom with sesame. Then cut strips of 2 cm in width and twist against one another.

Snails: Roll the dough out to a width of approx. 30 cm and spread the cheese filling on top. Roll up into a roll, cut slices with a thickness of approx. 2 cm, place on trays and allow to prove. Then sprinkle with cheese and bake.



Danish-style Soft Rolls

using IREKS MEDITERRANEAN and IREKS TOAST & BUNS



Wheat flour	7.000 kg
IREKS MEDITERRANEAN	3.000 kg
IREKS TOAST & BUNS	0.100 kg
Vegetable oil	0.400 kg
Sugar	0.400 kg
Salt	0.080 kg
Yeast	0.400 kg
Water	5.800 kg
Total weight	17.180 kg

Mixing time:	2 + 6 minutes
Dough temperature:	26° C
Bulk fermentation time:	none
Scaling weight:	2.100 kg/30 pieces
Intermediate proof:	10 minutes
Processing:	round
Final proof:	90 – 100 minutes
Baking temperature:	250° C
Baking time:	approx. 8 minutes



Mediterranean-style Pizza Bases

using IREKS MEDITERRANEAN



Wheat flour	5.000 kg
IREKS MEDITERRANEAN	5.000 kg
Vegetable oil	0.400 kg
Yeast	0.300 kg
Water, approx.	5.000 kg
Total weight	15.700 kg

Mixing time:	2 + 6 minutes
Dough temperature:	26° C – 27° C
Bulk fermentation time:	approx. 15 minutes
Scaling weight:	0.150 kg
Intermediate proof:	none
Processing:	pizza bases
Final proof:	approx. 60 minutes
Baking temperature:	230° C, dropping to 200° C
Baking time:	15 minutes
Instructions for use:	After the bulk fermentation time, scale the dough, roll out to a thickness of approx. 0.5 cm and allow to prove. Top the dough pieces as desired at ¾ proof and bake.