

Bread with Durum Wheat using LIEVITO MADRE DUO



Durum wheat flour	8.000 kg
Wheat flour	2.000 kg
LIEVITO MADRE DUO	0.400 kg
Salt	0.200 kg
<u>Water, approx.</u>	<u>8.000 kg</u>
Total weight	18.600 kg

Mixing time: 4 + 8 minutes, spiral mixer

Dough temperature: 26 – 27° C

Bulk fermentation time: 30 minutes

Scaling weight: approx. 0.650 kg

Intermediate proof: none

Instructions for use: After the bulk fermentation time, scale dough pieces, mould long and allow to prove. After the final proof, bake giving steam.

Final proof: approx. 60 minutes

Baking temperature: 220° C, giving steam

Baking time: approx. 45 minutes