

_ LIEVITO MADRE _

MONDO
*Lievito
Madre*

Duo



Improver for
wheat-based baked
goods with Lievito
Madre (wheat
sourdough)
and dry yeast



MONDO Lievito Madre

A world full of possibilities!

Lievito Madre stands for Italian baking culture and is traditionally used for the production of bread, morning goods, pizza and also confectionery yeast dough baked goods. Literally translated, Lievito Madre means "mother yeast" and is the epitome of a mild-aromatic wheat sourdough which is especially strong in proof.

Nestling between green mountains, from which crystal-clear water seeks its way via mountain streams and waterfalls to the valley, is where South Tyrol lies. This is the home of our MONDO LIEVITO MADRE.

Following a traditional method, we produce our Lievito Madre from wheat flour and water alone. With passion, specially trained lievitisti take care of the correct stage of the sourdough and a pleasant atmosphere, as it is only in this way that the yeasts and lactic acid bacteria develop in an optimum ratio. We also allow our Lievito Madre a lot of time, so that it can unfold in all its facets.

As a result of particularly gentle drying, we put it into a kind of "hibernation", so that it later provides your baked goods with that unmistakable character.

By the way: our Lievito Madre is available in different compositions. Join together with us on a journey of discovery and be inspired by MONDO LIEVITO MADRE.





*What is
Lievito Madre?*



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LIEVITO MADRE DUO combines the outstanding advantages of a traditional Lievito Madre and the processing reliability of a high-quality dried yeast. Our dried Lievito Madre naturally imparts a unique flavour profile to baked goods through the long fermentation process.

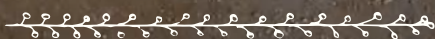
Due to this combination of properties, the product has a very wide range of applications and is not only suitable for bread and rolls – sweet yeast-raised confectionery baked goods can also be refined with LIEVITO MADRE DUO.





_ LIEVITO MADRE _

Duo



Improver for wheat-based baked goods with Lievito Madre (wheat sourdough) and dry yeast

- for bread and morning goods with a strong character, typical of Italian baking culture
- inspiration for individual baked goods
- baked goods of a consistently high quality due to the special fermentation of the Lievito Madre

Optimally adjusted to the requirements of individual company procedures

- best suited for the direct dough method or the cold dough method
- very good dough stability and processing tolerance
- impressive oven spring

Unique Mediterranean baked goods character as a unique selling point

- appealing volume of baked goods with a distinct crust crack
- open-textured crumb with a tenderly melting bite
- crispy crust which is full of taste and with an appetizing colour
- unique taste profile due to the long fermentation
- long crumb softness and consumption freshness

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Bread with Durum Wheat



Durum wheat flour	8.000 kg
Wheat flour	2.000 kg
LIEVITO MADRE DUO	0.400 kg
Salt	0.200 kg
Water, approx.	8.000 kg
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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



Focaccia



Wheat flour type 550	10.000 kg
LIEVITO MADRE DUO	0.400 kg
Olive oil	0.800 kg
Salt	0.200 kg
Water, approx.	6.500 kg
<hr/> Total weight	<hr/> 17.900 kg

Mixing time: 8 + 2 minutes, spiral mixer

Dough temperature: 26 - 28° C

Bulk fermentation time: 20 minutes

Scaling weight: as desired

Intermediate proof: 45 minutes

Instructions for use: After the bulk fermentation time, scale dough pieces, process as desired and allow intermediate proof. After the intermediate proof, wash with the oil-salt emulsion, press holes into the dough using the fingers and allow final proof. Subsequently, bake giving steam.

Final proof: approx. 30 minutes

Baking temperature: 220° C, giving steam

Baking time: approx. 20 minutes, depending on the scaling weight

Oil-salt emulsion (for 1.300 kg dough):

Olive oil	0.100 kg
Salt	0.020 kg
Water	0.100 kg
<hr/> Total weight	<hr/> 0.220 kg







Baguettes



Wheat flour	10.000 kg
LIEVITO MADRE DUO	0.400 kg
Salt	0.200 kg
Water, approx.	7.000 kg
<hr/> Total weight	<hr/> 17.600 kg

Mixing time: 4 + 6 minutes, spiral mixer

Dough temperature: 26 - 27° C

Bulk fermentation time: 30 minutes

Scaling weight: 0.350 kg

Intermediate proof: 10 minutes

Instructions for use: After the bulk fermentation time, scale the dough pieces, mould slightly round, process into baguettes and fold in cloths. Subsequently, place in the refrigerator and store overnight. The next day, bring the dough up to the temperature in the room for approx. 30 minutes, place on setters, cut and bake giving steam.

Final proof: 12 - 18 hours at 5° C and 80 % relative air humidity

Baking temperature: 230° C, giving steam
Open the damper 5 minutes before the end of the baking time.

Baking time: 25 - 27 minutes



Wheat Crusty Bread



Wheat flour type 550	10.000 kg
LIEVITO MADRE DUO	0.400 kg
Salt	0.200 kg
Water, approx.	7.500 kg
<hr/> Total weight	<hr/> 18.100 kg

Mixing time: 4 + 6 minutes, spiral mixer

Dough temperature: approx. 27° C

Bulk fermentation time: 60 – 90 minutes

Scaling weight: 0.850 kg

Intermediate proof: 5 – 10 minutes

Processing: long-shaped

Final proof: overnight at 4 – 6° C

Baking temperature: 250° C, dropping to 220° C, giving steam

Baking time: 50 minutes

