



**BAKED GOODS  
FROM REGION  
TO REGION**

## Waterford Blaa

This month we're crossing the sea and go to Waterford.

The Waterford Blaa is a much loved bread throughout Ireland but due to its protected geographical indication status, it can only be called a Blaa if it is produced in the Waterford area. Similar to what's commonly known as the Bap, it can be enjoyed with every meal but is especially great with real Irish butter, vintage cheddar cheese, tomato relish and grilled bacon. For our recipe, we use IREKS VEGAN SOFT ROLL CONC.

## WATERFORD

Waterford, also known as "Cuan na Grai" or "Harbour of the Sun", is the oldest city in Ireland. Founded by the Vikings in 914 AD, it is where Thomas Francis Meagher created the Tricolour and displayed it for the first time in 1848. In more recent years, it has become better known for its glass blowing with one of the world's most famous manufacturers of lead glass, Waterford Crystal, founded here.



### Waterford Blaa

using IREKS VEGAN SOFT ROLL CONC.

Wheat flour	10.000 kg
IREKS VEGAN SOFT ROLL CONC.	0.700 kg
Yeast	0.350 kg
Water, approx.	5.600 kg
<b>Total weight</b>	<b>16.650 kg</b>

Mixing time:	2 + 8 minutes, spiral mixer
Dough temperature:	26 – 27° C
Bulk fermentation time:	none
Scaling weight:	0.060 – 0.080 kg
Intermediate proof:	none
Instructions for use:	Mold round, but configure on the tray in such a way that the finished baked product appears square.
Topping:	flour
Final proof:	approx. 80 minutes
Baking temperature:	240 – 250° C
Baking time:	8 – 10 minutes

