

Oat and Barley Farmhouse Pizza

using AVENA OAT BREAD and VOLTEX

RECIPE SERVICE

| | |
|-----------------------|-----------------|
| Wheat flour | 2.500 kg |
| Granary flour | 2.500 kg |
| AVENA OAT BREAD | 5.000 kg |
| VOLTEX | 0.100 kg |
| Yeast | 0.250 kg |
| <u>Water, approx.</u> | <u>6.900 kg</u> |
| Total weight | 17.250 kg |

Mixing time: 7 + 5 minutes

Dough temperature: 26° C – 27° C

Bulk fermentation time: 60 minutes

Scaling weight: 0.120 kg

Intermediate proof: 5 minutes

Processing: pizza bases

Final proof: 30 – 45 minutes

Baking temperature: 250° C, giving slight steam

Baking time: 8 – 11 minutes

Instructions for use: After the bulk fermentation time, scale the dough into pieces and allow to rest. Then mould, put onto baking trays, allow to prove and finish with various toppings. Give slight steam and bake.



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