

# Rugby Crackers

using IREKS NO. 8

RECIPE SERVICE

Wheat flour	5.000 kg
IREKS NO. 8	5.000 kg
Margarine	1.750 kg
Yeast	0.150 kg
<u>Water, approx.</u>	<u>4.500 kg</u>
Total weight	16.400 kg

Mixing time:	6 + 5 minutes
Dough temperature:	28° C – 29° C
Bulk fermentation time:	none
Scaling weight:	0.700 kg for trays of 60 x 40 cm
Intermediate proof:	approx. 20 minutes
Processing:	crackers
Final proof:	approx. 60 minutes
Baking temperature:	150° C for 10 – 15 minutes, open the damper and turn off the oven
Baking time:	60 – 90 minutes
Instructions for use:	Roll out the dough pieces and place on trays. Sprinkle the surface with water and add topping to the dough pieces. Prick the surface to avoid bubbles. Allow to prove and bake.
Topping:	IREKS NO. 8 TOPPING



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