

Pide using PASTA ACIDA K



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| Wheat flour | 5.000 kg |
| PASTA ACIDA K | 0.200 kg |
| Vegetable oil | 0.250 kg |
| Salt | 0.100 kg |
| Yeast | 0.150 kg |
| <u>Water, approx.</u> | <u>2.800 kg</u> |
| Total weight | 8.500 kg |

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| Mixing time: | 5 + 5 minutes, spiral mixer |
| Dough temperature: | approx. 27° C |
| Bulk fermentation time: | approx. 30 minutes |
| Scaling weight: | 0.400 kg |
| Intermediate proof: | none |
| Processing: | pide |
| Final proof: | approx. 50 minutes |
| Baking temperature: | 240° C |
| Baking time: | approx. 10 minutes (hot and short) |
| Topping: | sesame/black caraway |