

Easter Baskets using IREKS CHIA BREAD MIX

Wheat flour	5.000 kg
IREKS CHIA BREAD MIX	5.000 kg
Yeast	0.200 kg
Water, approx.	5.500 kg
<hr/> Total weight	<hr/> 15.700 kg

Mixing time: 4 + 8 minutes

Dough temperature: 28° C

Bulk fermentation time: 25 minutes

Scaling weight: 0.300 kg (3-strand plaits)

Intermediate proof: none

Final proof: 60 – 80 minutes

Baking temperature: 180° C

Baking time: 28 minutes

Instructions for use: After the bulk fermentation time, mould three strands (0.100 kg each) into a plait and shape into a ring. Then place an egg in the centre. Wash with egg at $\frac{3}{4}$ proof, sprinkle with maize topping and coarse sugar and bake.

