

# Mixed Wheat Bread “Pumpkin”

using IREKS DRIED WHEAT SOUR and PASTA ACIDA K



Wheat flour type 550	8.000 kg
Rye flour type 1150	1.500 kg
IREKS DRIED WHEAT SOUR	0.600 kg
PASTA ACIDA K	0.200 kg
Salt	0.200 kg
Yeast	0.150 kg
Water, approx.	7.000 kg
<b>Total weight</b>	<b>17.650 kg</b>

Mixing time: 4 + 4 minutes, spiral mixer

Dough temperature: approx. 27° C

Bulk fermentation time: approx. 30 minutes

Scaling weight: 1.000 kg

Intermediate proof: none

Instructions for use: After the bulk fermentation time, scale the dough pieces and mould round using wheat flour. Subsequently, tie up the dough pieces with string, place on setters with the seam downwards and give retarded fermentation. After the retarded fermentation, allow the dough pieces to stand for 30 – 60 minutes in the room and carefully turn out onto setters. Make decorative scores on the individual dough sections and bake giving steam.

Final proof: retarded fermentation overnight at 5° C  
Baking temperature: 240° C, dropping, giving steam  
Baking time: 35 – 40 minutes