

Cialbatta^{mix}



Made with real sourdough



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Confectionery mixes
Organic & Gluten-free products
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Sourdoughs & Malts

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**IREKS**



Pide Bread

CIABATTA MIX	10.000 kg	22 lb 08 oz
Olive oil	0.400 kg	00 lb 14 oz
Yeast	0.200 kg	00 lb 07 oz
Water	7.300 kg	16 lb 04 oz
Total weight	17.900 kg	40 lb 01 oz

Mixing time:	4 + 8 minutes (spiral mixer)
Dough temperature:	approx. 26° C
Bulk fermentation time:	60 - 90 minutes
Scaling weight:	0.150 kg (06 oz)
Intermediate proof:	30 - 40 minutes
Processing:	round
Final proof:	30 minutes
Baking temperature:	280° C, giving slight steam
Baking time:	approx. 8 minutes

Instructions for use:

After the bulk fermentation time, scale the dough into pieces and mould gently oblong. Put on dough cloths dusted with flour. After the intermediate proof, pull the dough pieces slightly long. After half of the final proof, press your fingertips on the surface of the dough, using some oil so that the dough does not stick, and sprinkle black and white sesame seeds on top. Then put the dough pieces on setters dusted with flour/semolina. Bake after approx. 30 minutes, giving slight steam.

Ciabatta

CIABATTA MIX	10.000 kg	22 lb 08 oz
Olive oil	0.200 kg	00 lb 07 oz
Yeast	0.200 kg	00 lb 07 oz
Water, approx.	7.000 kg	15 lb 10 oz
Total weight	17.400 kg	39 lb 00 oz

Mixing time:	3 + 10 minutes (spiral mixer)
Dough temperature:	approx. 24° C
Bulk fermentation time:	90 - 120 minutes
Scaling weight:	as desired
Intermediate proof:	none
Processing:	ciabatta
Final proof:	15 - 20 minutes
Baking temperature:	230° C, dropping to 210° C, giving steam
Baking time:	approx. 30 minutes

Instructions for use:

Mix the ingredients into a smooth dough and allow to stand in oiled plastic trays/bowls. After the bulk fermentation time, place the dough on a table covered with flour. Dust the dough with flour, then scale into the desired pieces and place on trays. Allow to prove and then bake, giving steam.

Focaccia

CIABATTA MIX	10.000 kg	22 lb 08 oz
Olive oil	0.100 kg	00 lb 04 oz
Margarine	0.300 kg	00 lb 11 oz
Yeast	0.150 kg	00 lb 06 oz
Water, approx.	6.000 kg	13 lb 06 oz
Total weight	16.550 kg	37 lb 03 oz

Mixing time:	2 + 6 minutes (spiral mixer)
Dough temperature:	25° C - 26° C
Bulk fermentation time:	approx. 10 minutes
Scaling weight:	1.200 kg (02 lb 10 oz) (for 1 tray 60 cm x 40 cm)
Intermediate proof:	approx. 50 minutes
Processing:	focaccia
Final proof:	approx. 30 minutes
Baking temperature:	approx. 230° C
Baking time:	approx. 20 minutes

Instructions for use:

After the mixing time, scale the dough into pieces and mould round. Allow the dough to rest. Then roll out and put on trays. After the intermediate proof (in the fermentation chamber), spread the surface with an oil-water emulsion and press holes into the dough. Cover with olives, tomatoes, onions and paprika, for example. Then allow to prove and bake immediately.

Oil-water emulsion:	0.150 kg salt, 0.800 kg olive oil, 0.800 kg water
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