

Durum Wheat Bread

using LIEVITO MADRE PURO ATTIVO and BACKEXTRAKT



Lievito Madre:

Durum wheat semolina Rimacinata	4.500 kg
LIEVITO MADRE PURO ATTIVO	0.500 kg
Water	2.800 l
Total weight	7.800 kg

Mixing time: approx. 4 minutes

Dough temperature: 28 – 29° C*

Standing time: approx. 16 hours at room temperature

* The observance of the dough temperature and the room temperature for maturing the Lievito Madre is required for the optimum development of the micro-organisms and the doughs.

Dough:

Lievito Madre	7.800 kg
Durum wheat semolina Rimacinata	5.000 kg
BACKEXTRAKT	0.100 kg
Salt	0.220 kg
Water, approx.	5.100 l
Total weight	18.220 kg

Mixing time: 5 + 7 minutes, spiral mixer

Dough temperature: 26 – 27° C

Bulk fermentation time: 90 minutes

Scaling weight: 0.850 kg

Intermediate proof: none

Instructions for use:	After the bulk fermentation time, scale the dough, fold in slightly and mould long. Place in floured fermentation baskets with the seam upwards and allow to prove. Subsequently, prove overnight. Turn the mature dough pieces out on setters with the seam downwards, cut and bake giving steam.
Final proof:	90 minutes, subsequently retarded fermentation overnight at 5° C
Baking temperature:	245° C, dropping, giving steam
Baking time:	45 – 50 minutes