

Stirata using DINKEL-HONIG-KRUSTIS and IREKS-DINKEL-KARAMELLMALZ



DINKEL-HONIG-KRUSTIS	10.000 kg
IREKS-DINKEL-KARAMELLMALZ	0.200 kg
Olive oil	0.300 kg
Yeast	0.150 kg
Water, approx.	7.200 l
Total weight	17.850 kg

Mixing time: 5 + 12 minutes, spiral mixer

Dough temperature: 26 – 27° C

Bulk fermentation time: approx. 30 minutes

Scaling weight: 0.750 kg

Intermediate proof: none

Instructions for use: After the bulk fermentation time, scale the dough and place the dough pieces on setters dusted with flour for retarded fermentation. The next day, allow the dough pieces to stand in the room for approx. one hour. Then turn the dough out onto a table dusted with flour and press flat carefully. Subsequently, put onto setters, pull long and wash with olive oil. Finally, sprinkle with coarse salt and bake without steam.

Final proof: retarded fermentation overnight at 5 °C

Baking temperature: 240° C, without steam

Baking time: 20 – 22 minutes