

Deco Loaf

using IREKS ARTISAN MALT and LIEVITO MADRE PANE



Poolish:

Wheat flour type 550	2.000 kg
IREKS ARTISAN MALT	1.000 kg
Yeast	0.040 kg
Water	3.000 l
Total weight	6.040 kg

Mixing time: approx. 6 minutes slow

Dough temperature: 22 – 24° C

Standing time: 4 hours in the room, further storage in the refrigerator

Dough:

Poolish	6.040 kg
Wheat flour type 550	4.500 kg
Rye flour type 1150	2.000 kg
Basic sour, dough yield 160	0.800 kg
LIEVITO MADRE PANE	1.000 kg
Salt	0.220 kg
Yeast	0.100 kg
Water, approx.	4.200 l
Total weight	18.860 kg

Mixing time: 4 + 6 minutes, spiral mixer

Dough temperature: 25 – 26° C

Bulk fermentation time:	approx. 90 minutes
Scaling weight:	1.200 kg
Intermediate proof:	none
Instructions for use:	After the bulk fermentation time, scale the dough and process gently round. Place with the seam upwards in fermentation baskets and allow to prove overnight. At full proof, turn out on setters, cut the surface decoratively and after further 5 minutes, bake, giving steam which is allowed to escape after 2 minutes.
Final proof:	overnight at 5° C
Baking temperature:	240° C, dropping, giving steam
Baking time:	approx. 60 minutes