

Chia Bread using IREKS CHIA BREAD MIX



Wheat flour	5.000 kg
IREKS CHIA BREAD MIX	5.000 kg
Yeast	0.200 kg
Water, approx.	5.500 kg
Total weight	15.700 kg

Mixing time: 2 + 6 minutes, spiral mixer

Dough temperature: approx. 25° C

Bulk fermentation time: approx. 30 minutes

Scaling weight: 0.480 kg

Intermediate proof: approx. 5 minutes

Instructions for use: After the bulk fermentation time, scale the dough and mould round. After a short intermediate proof, shape the dough pieces into triangles, dampen the top surface and dip into the topping. Place on setters with the seam downwards and allow to prove. Cut three times in a curved shape after proof. Bake, giving slight steam.

Topping: 0.600 kg maize semolina, 0.300 kg sesame

Final proof: approx. 70 minutes

Baking temperature: 230° C, dropping, giving slight steam

Baking time: 30 – 35 minutes