GRANCRACKER

BAKERY OTHER BAKERY MIXES

Special mix made from natural ingredients, the ideal for making crackers and schiacciatine (typical Italian crunchy flatbread snacks).



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01080121

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Cereals

Cross-contaminations

Eggs



Soybeans



Milk



Nuts



Mustard

INFO

Description
mix in powder for crackers and "schiacciatine".

Denomination
semimanufactured bakery product.

Directions for use
CRACKER
GRANCRACKER_____ g 1000
water at 20-24°C_____ g 300
olive oil_____ g 150
brewer's yeast_____ g 30
mixing time: 4 minutes on first speed and another 8-10 minutes on second speed (planetary)
dough temperature: 26-27°C
rising: 15 minutes at 28-30°C with relative moisture of 70-80%
baking: 10 minutes at 220-230°C
PROCEDURE:
mix all ingredients in planetary for 12-14 minutes; you will reach a dough with high consistency.
Roll out the dough with rectangular shape, then fold it in 3 layers;repeat the levelling and folding operations 8 times for a total of 8 folds for 3 and let the mixture rest for 10 minutes well covered and at room temperature.
Repeat the rolling and folding twice again, flouring uniformly the surface before folding.
Level at 1 mm thickness and put onto baking-pans previously oiled.Put in rising room for 15 minutes at 28-30°C with relative moisture of 70-80%. Form cracker with the desired shape, wet and then hole and salt. Bake at 220-230°C for 10 minutes approx.
SCHIACCIATINE
GRANCRACKER_____ g 1000
water at 20-24°C_____ g 400
olive oil_____ g 80
brewer's yeast_____ g 50
dry rosemary_____ g 10
mixing time: 10 minutes (planetary)
dough temperature: 26-27°C
resting time: 15 minutes at 24-26°C
rising: 30 minutes at 28-30°C with relative moisture of 70-80%
baking: 10 minutes at 220-230°C
PROCEDURE:
mix all ingredients in planetary for 10 minutes and let the dough rest for 15 minutes at 24-26°C; then level at 1 mm thickness and put onto baking-pans previously oiled. Let it leaven for 30 minutes at 28-30°C with relative moisture of 70-80%. Form 'schiacciatine' with the desired shape, paint with oil, hole and then salt. Bake at 220-230°C for about 10 minutes.
SCHIACCIATINE WITH SPINACHS
GRANCRACKER_____ g 1000
water at 20-24°C_____ g 200
boiled spinachs_____ g 300
olive oil_____ g 80
yeast_____ g 50
salt_____g 5
SCHIACCIATINE WITH TOMATOS
GRANCRACKER_____ g 1000
tomato pulp_____ g 300
water_____ g 100-150
olive oil_____ g 80
yeast_____ g 50
salt_____ g 5
origan_____ what necessary
As alternative to the basic recipe of SCHIACCIATINE it is advisable the replacement of rosemary with saffron, chilli, sesame, paprika.
GRISSINI (BREADSTICKS)

GRANCRACKER_____ g 1000
olive oil_____ g 30-50
yeast_____ g 40
water_____ g 450
PROCEDURE:
mix all ingredients and spread into a baking-pans already oiled, then put in rising room at 28-30°C with relative moisture of 70-80% for 1 hour approx.Cut some rolls of dough,carefully lenghthen with fingers and put on baking-pans. Put the baking-pans in rising room at 28-30°C with relative moisture of 70-80% for about 30 minutes. Bake at 230-240°C for 10 minutes approx.

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