GRAN MEDITERRANEO

BAKERY OTHER BREAD MIXES

Bread powder mix seasoned with capers, olives, rosemary, oregano, linseed and oat, perfect to make bread and baked goods enriched with Mediterranean flavours.



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 01080190

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Cereals

Cross-contaminations

Soybeans

irca GROUP Extraordinary made simple.

 **Milk**

 **Mustard**

 **Sesame**

INFO

Description
mix in powder for bread and other baked specialities with Mediterranean taste with capers and olives

Denomination
semifinished product for bakery.

Directions for use
MEDITERRANEAN BREAD
GRAN MEDITERRANEO 10 kgs
water 5 kgs
olive oil 0,4 kgs
yeast 300 gs
mixing time (spiral kneader): 4 minutes on first speed and another 8-10 minutes on second speed
dough temperature: 26-27°C
resting time: 15-20 minutes at 22-24°C
pieces: of 70 up to 500 grams
rising: 50-60 minutes at 28-30°C with relative moisture of 70-80%
baking:20 minutes at 220-230°C for pieces of 70 grams
50 minutes at 220-230°C for pieces of 500 grams
MIXING TIME: the mixing time of 15 minutes refers to spiral kneading machines; for arms plunging ones it is necessary longer time. In any case reach an elastic dough.
RESTING TIME: let the dough rest for 15-20 minutes at 22-24°C and then divide it in the desired pieces.
HANDLING: roll tightly the dough with round or long loaf shape.
RISING: put in rising room at 28-30°C with relative moisture of 70-80% for 50-60 minutes approx. If you desire a 'rustic' product put the dough on well floured boards.
BAKING: we suggest to open the valve when the baking is near to the end in order to let the bread dry well.
MEDITERRANEAN FLAT BREAD (FOCACCIA)
GRAN MEDITERRANEO 10 kgs
Water 5,5 kgs
Olive oil 0,5 kgs
Yeast 0,4 kgs
Mix all ingredients for 10 minutes approx. reaching a smooth dough. Let rest the weighed pieces (10 kgs for pans of 60x40 cms) directly on the pans already oiled for 15-20 minutes at 22-24°C. Press uniformly the dough on the pan and put in rising room at 30°C with relative humidity of about 80%.
Before baking press again with fingers, sprinkle abundantly with olive oil, salt and, at will, decorate with rosemary.
Bake at 230°C approx. for 25-30 minutes.
MEDITERRANEAN SNACK
GRAN MEDITERRANEO 10 kgs
Water 5 kgs
Olive oil 0,4 kgs
Yeast 0,4 kgs
Margarine 3 kgs
Mix all ingredients (with the exclusion of the margarine) reaching an elastic dough. Let rest at room temperature for 10 minutes approx.
PROCEDURE: roll out the dough, put the margarine in the centre and roll up covering it completely. Roll out and fold it in 3 layers. Repeat the rolling up and folding operations 3 times for a total of 3 x 3 layers, then let rest for 10-15 minutes. Level the dough at 6 mms thickness, then cut it in the desired shapes. Let rise for 30 minutes at 28-30°C and bake at 220°C for a time variable according to the dimensions of the snacks.
MEDITERRANEAN BREADSTICKS
GRAN MEDITERRANEO 10 kgs
Water 5 kgs
Olive oil or lard 0,4 kgs
Yeast 0,4 kgs
Mix all ingredients for 15 minutes approx. Form a 'long loaf' with the dough and let rise well covered for 15-20 minutes at 28-30°C. Then cut some stripes with the desired weight for each breadstick, shape the same lengthen them with fingers. Let rest for 30 minutes and bake at 220-230°C.
NOTICE: the suggested kneading, resting, rising and baking times can be varied by the operator to adapt them to the particular working exigencies.