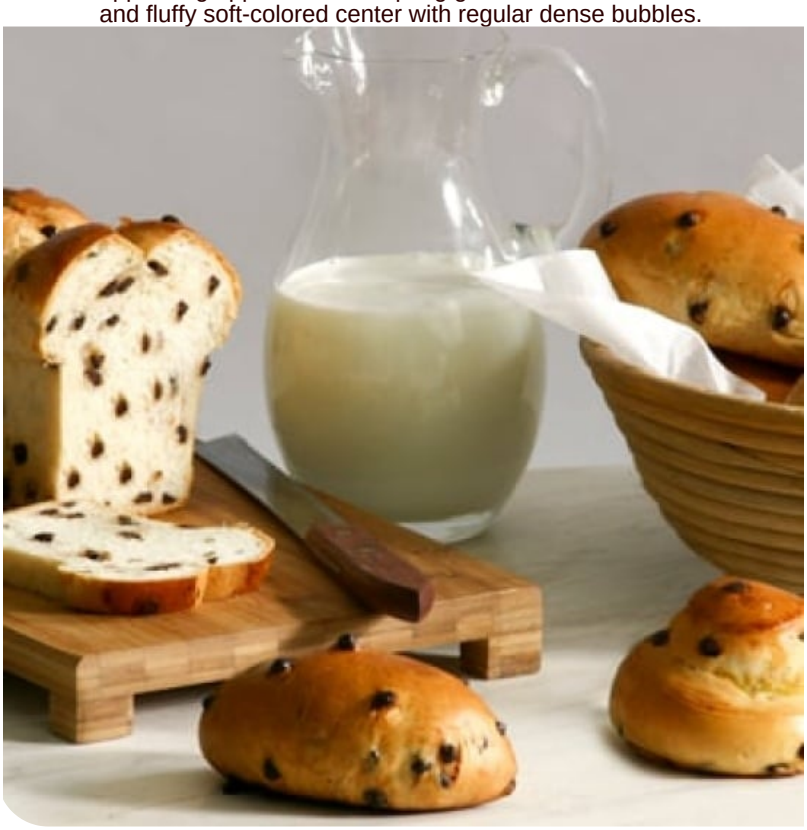
PANE & LATTE

BAKERY PANE & LATTE

Easy and quick milk bread 50% concentrate mix. It lends itself to a wide range of applications: milk bread loaves or buns, posEasy and quick milk bread 50% concentrate mix. It lends itself to a wide range of applications: milk bread loaves or buns, possibly enriched with chocolate chips, plaited bread, pullman bread for sandwich, toast and canapé, as well as sweet or savory focaccia snacks, burger and hot-dog buns. Thanks to the careful combination of selected ingredients, end products will be marked by delicious flavour and appetizing appearance: tempting golden-brown thin soft crust and fluffy soft-colored center with regular dense bubbles.



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 01080418

ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP Extraordinary made simple.

Allergens

Cereals

Milk

Cross-contaminations

Soybeans

Mustard

Sesame

INFO

Description
concentrated mix (50%) for the production of milk bread.

Denomination
semifinished product for milk bread.

Directions for use
ROLLS, SMALL FOCACCIA, HAMBURGER AND HOT-DOG BREAD
PANE & LATTE (50%)_____ kg 5
Flour_____ kg 5
Water_____ kg 4.5
Yeast_____ g 300
The quantity of water has to be proportioned to the quality of the employed flour.
KNEADING - knead all the ingredients together reaching a smooth and homogeneous dough (about 4 minutes on first speed and another 8-10 minutes on second speed; spiral kneading machine; dough temperature 25-26°C)
RESTING - let rest for 10-15 minutes at 22-24°C.
WEIGHT SCALING - divide into 50 g pieces.
SHAPING - roll up and place, slightly flattened, on baking sheets or in suitable moulds.
LEAVENING - place in rising room for 50-60 minutes at 28-30°C with relative humidity of 70-80%.
BAKING - bake at 220-230°C for approx. 8-10 minutes. Before baking, it is advisable to give a pleasant shiny finishing to the rolls brushing them with beaten eggs. Brush small focaccia with olive oil. For hot-dog and hamburger bread it is necessary to bake with humidity.
For more detailed informations visit our website www.irca.eu