

VITAMAIS EASY

BAKERY VITAMAIS

Excellent mix to make tasty bread, focaccia, breadsticks and snacks made from puffcorn, sunflower seeds and extra-virgin olive oil. Its special composition gives end product excellent flavour and aroma and the presence of extra-virgin oil enhances taste and the crumbly texture.



MODALITÀ D'USO

No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01080451

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

Cross-contaminations



Soybeans



Milk



Mustard



Sesame

INFO

Description

complete preparation for the production of corn bread with sunflower seed and extra-virgin olive oil.

Denomination

irca
GROUP

Extraordinary
made simple.

semi-finished product for the preparation of corn bread with sunflower seed and extra-virgin olive oil.

Directions for use

VITAMAIS EASY BREAD

VITAMAIS EASY kg 10

Water kg 4.5-5

Yeast g 300

Kneading time: 4 minutes on first speed and another 8-10 minutes on second speed (with spiral kneading machine)

Dough temperature: 26-27° C

Resting time: 10-15 minutes at 22-24° C

Weight Scaling: 60g to 300g pieces

Shaping: roll as desired

Leavening: 50-60 minutes at 28-30° c with a 70-80% relative humidity

Baking: 20 minutes at 220-230° C for 60g pieces, 30 minutes for 300g pieces.

KNEADING: 12-14 minutes kneading time refers to spiral kneading machines, those with plunging arms require a longer time; and continue kneading until you obtain a smooth and elastic dough.

RESTING TIME: allow the dough to rest for 10-15 minutes at 22-24° C and divide it in the desired parts.

SHAPING: roll in order to form loaves of the desired shape, then decorate with MAIS DECO?.

LEAVENING: place in a leavening chamber at 28-30° C with a 70-80% relative humidity for 50-60 minutes.

BAKING: 18-20-minutes at 220-230° C. We suggest you open the valve towards the end of the baking process in order to allow the bread to dry properly.



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