

Craft Pide Bread

using CIABATTA MIX and IREKS CRAFT MALT

CIABATTA MIX	10.000 kg
IREKS CRAFT MALT	0.800 kg
Olive oil	0.400 kg
Yeast	0.200 kg
Water	7.500 kg
Total weight	18.900 kg

Mixing time:	4 + 8 minutes
Dough temperature:	approx. 26° C
Bulk fermentation time:	60 – 90 minutes
Scaling weight:	0.150 kg
Intermediate proof:	30 – 40 minutes
Processing:	round
Final proof:	30 minutes
Baking temperature:	280° C, giving slight steam
Baking time:	approx. 8 minutes

Instructions for use: After the bulk fermentation time, scale the dough into pieces and mould gently oblong. Put on dough cloths dusted with flour. After the intermediate proof, pull the dough pieces slightly long. After half of the final proof, press your fingertips on the surface of the dough, using some oil so that the dough does not stick, and sprinkle black and white sesame on top. Then put the dough pieces on setters dusted with flour/semolina. Bake after approx. 30 minutes, giving slight steam.

