



# Gluten-free Soft Buns using IREKS SOFT BUN MIX GF K

|                         |                  |       |              |              |
|-------------------------|------------------|-------|--------------|--------------|
| IREKS SOFT BUN MIX GF K | 10.000 kg        | 100 % | 22 lb        | 0 oz         |
| Vegetable oil           | 0.500 kg         | 5 %   | 1 lb         | 1.5 oz       |
| Salt                    | 0.180 kg         | 1.8 % | 0 lb         | 6.5 oz       |
| Fresh yeast             | 0.400 kg         | 4 %   | 0 lb         | 14 oz        |
| Water                   | 7.000 kg         | 70 %  | 15 lb        | 7 oz         |
| <b>Total weight</b>     | <b>18.080 kg</b> |       | <b>39 lb</b> | <b>13 oz</b> |

- Mixing time: 6 minutes slow + 2 minutes fast (spiral mixer)
- Dough temperature: 26° C (79° F)
- Bulk fermentation time: none
- Scaling weight: 0.070 kg – 0.090 kg (2.5 oz – 3.2 oz)
- Intermediate proof: 10 minutes
- Processing: round
- Final proof: 60 – 65 minutes
- Baking temperature: 240° C (464° F), dropping to 190° C (374° F), with 2 l of steam
- Baking time: 16 – 18 minutes

