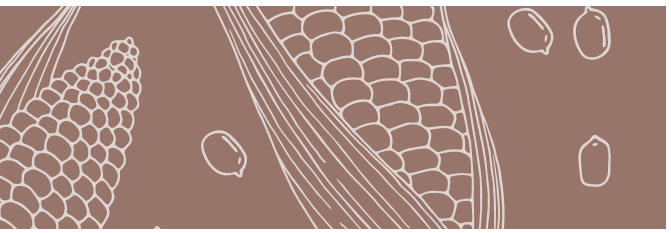
# IREKS Soft Corn



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IREKS

# Corn Bread

| | | |
|---|---|---|
| Strong baker's flour | 5.000 kg | 50 % |
| IREKS SOFT CORN | 5.000 kg | 50 % |
| Salt | 0.200 kg | 2 % |
| Fresh yeast | 0.200 kg | 2 % |
| Water, approx. | 6.000 kg | 60 % |
| Total weight | 16.400 kg | |

**Mixing time:** 4 minutes slow + 6 minutes fast (spiral mixer)

**Dough temperature:** 26° C – 27° C (79° F – 80° F)

**Bulk fermentation time:** 20 minutes

**Scaling weight:** 0.540 kg

**Intermediate proof:** 10 minutes

**Instructions for use:** After the bulk fermentation time, scale the dough, shape the dough pieces slightly long and allow intermediate proof. Afterwards, shape the dough pieces in oval and mold long with pointed ends. Dampen the surface, toss in corn semolina, put on oven loaders and allow to proof. After the final proof, score the surface once lengthwise at a 45° angle and bake immediately giving steam.

**Final proof:** 50 – 60 minutes

**Baking temperature:** 230° C (445° F), dropping to 210° C (410° F), giving steam

**Baking time:** approx. 35 minutes

# Carrot-Pumpkin Seed-Corn Bread

| | | |
|---|---|---|
| Strong baker's flour | 5.000 kg | 50 % |
| IREKS SOFT CORN | 5.000 kg | 50 % |
| Pumpkin seeds | 0.800 kg | 8 % |
| Salt | 0.200 kg | 2 % |
| Fresh yeast | 0.200 kg | 2 % |
| Water, approx. | 5.500 kg | 55 % |
| Frozen carrots, shredded* | 1.500 kg | 15 % |
| Total weight | 18.200 kg | |

* Add towards the end of the mixing time.

**Mixing time:** 4 minutes slow + 5 minutes fast (spiral mixer)

**Dough temperature:** 26° C – 27° C (79° F – 80° F)

**Bulk fermentation time:** 20 minutes

**Scaling weight:** 0.400 kg

**Intermediate proof:** none

**Instructions for use:** After the bulk fermentation time, scale the dough pieces and mold round. Subsequently, dampen the seam and toss into the topping. Allow to proof in baskets with the seam downwards or put into the refrigerator. At ¾ proof, turn out on oven loaders and bake giving steam.

**Topping:** oat flakes, pumpkin seeds and extruded corn (2:1:2)

**Final proof:** approx. 40 minutes or overnight at 5° C (41° F)

**Baking temperature:** 230° C (445° F), dropping to 210° C (410° F), giving steam

**Baking time:** approx. 40 minutes

# Pita Bread

| | | |
|---|---|---|
| Strong baker's flour | 7.000 kg | 70 % |
| IREKS SOFT CORN | 3.000 kg | 30 % |
| CIABATTA IMPROVER | 0.300 kg | 3 % |
| Olive oil | 0.200 kg | 2 % |
| Salt | 0.200 kg | 2 % |
| Fresh yeast | 0.150 kg | 1.5 % |
| Water, approx. | 7.500 kg | 75 % |
| Total weight | 18.350 kg | |

**Mixing time:** 3 minutes slow + 8 to 10 minutes fast (spiral mixer)

**Dough temperature:** 26° C – 27° C (79° F – 80° F)

**Bulk fermentation time:** 60 minutes

**Scaling weight:** 0.300 kg – 0.550 kg for flat bread

0.100 kg – 0.120 kg for small flat bread

**Intermediate proof:** 30 minutes

**Instructions for use:** After the bulk fermentation time, scale the dough pieces, mold slightly round and, covered, allow intermediate proof in the room. Subsequently, shape into flat bread, place immediately on floured oven loaders and allow final proof in the fermentation chamber. Before loading, press the flat bread several times using the finger tips, wash with water and sprinkle with the topping. Bake giving slight steam which is not allowed to escape.

**Topping:** black and white sesame

**Final proof:** 50 – 60 minutes

**Baking temperature:** 250° C (482° F), giving slight steam

**Baking time:** 10 – 12 minutes, depending on the scaling weight

06.26 CDN

25 kg PAPER BAG

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GERMAN QUALITY
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