

Bread using IREKS BUCHERON 100



IREKS BUCHERON 100	10.000 kg	100 %
Sesame, roasted*	0.150 kg	1.5 %
Salt	0.200 kg	2 %
Fresh yeast	0.200 kg	2 %
Water, approx.	7.200 kg	72 %
Total weight	17.750 kg	

* The roasted sesame is optional and provides a more intense, more aromatic taste.

Mixing time:	6 minutes slow + 3 minutes fast (spiral mixer)
Dough temperature:	26° C (79° F)
Bulk fermentation time:	20 – 30 minutes
Scaling weight:	0.540 kg
Intermediate proof:	10 – 15 minutes
Processing:	as desired
Final proof:	approx. 50 minutes
Baking temperature:	240° C (464° F), dropping to 200° C (390° F), giving steam
Baking time:	approx. 45 minutes