



Gluten
FREE

RECIPE SERVICE



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



IREKS SOFT BUN MIX GF K	10.000 kg	100 %
Vegetable oil	0.500 kg	5 %
Salt	0.180 kg	1.8 %
Fresh yeast	0.400 kg	4 %
Water	7.000 kg	70 %
Total weight	18.080 kg	

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
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