

Easter Baskets using IREKS CHIA BREAD MIX



bfp

Wheat flour 5.000 kg
IREKS CHIA BREAD MIX 5.000 kg
Yeast 0.200 kg
Water, approx. 5.500 kg
Total weight 15.700 kg

Mixing time: 4 + 8 minutes

Dough temperature: 28° C

Bulk fermentation time: 25 minutes

Scaling weight: 0.300 kg (3-strand plaits)

Intermediate proof: none

Final proof: 60 – 80 minutes

Baking temperature: 180° C

Baking time: 28 minutes

Instructions for use: After the bulk fermentation time, mould three strands (0.100 kg each) into a plait and shape into a ring. Then place an egg in the centre. Wash with egg at $\frac{3}{4}$ proof, sprinkle with maize topping and coarse sugar and bake.

