



## PANE & LATTE 50% 10

Easy and quick milk bread 50% concentrate mix. It lends itself to a wide range of applications: milk bread loaves or buns, possibly enriched with chocolate chips, plaited bread, pullman bread for sandwich, toast and canapé, as well as sweet or savory focaccia snacks, burger and hot-dog buns. Thanks to the careful combination of selected ingredients, end products will be marked by delicious flavour and appetizing appearance: tempting golden-brown thin soft crust and fluffy soft-colored center with regular dense bubbles.

### PRODUCT DETAILS

COD 01080418

CLAIMS

### DIRECTIONS FOR USE

ROLLS, SMALL FOCACCIA, HAMBURGER AND HOT-DOG BREAD

PANE & LATTE (50%) \_\_\_\_\_ kg 5

Flour \_\_\_\_\_ kg 5

Water \_\_\_\_\_ kg 4.5

Yeast \_\_\_\_\_ g 300

The quantity of water has to be proportioned to the quality of the employed flour.

**KNEADING** - knead all the ingredients together reaching a smooth and homogeneous dough (about 4 minutes on first speed and another 8-10 minutes on second speed; spiral kneading machine; dough temperature 25-26°C)

**RESTING** - let rest for 10-15 minutes at 22-24°C.

**WEIGHT SCALING** - divide into 50 g pieces.

**SHAPING** - roll up and place, slightly flattened, on baking sheets or in suitable moulds.

**LEAVENING** - place in rising room for 50-60 minutes at 28-30°C with relative humidity of 70-80%.

**BAKING** - bake at 220-230°C for approx. 8-10 minutes. Before baking, it is advisable to give a pleasant shiny finishing to the rolls brushing them with beaten eggs. Brush small focaccia with olive oil. For hot-dog and hamburger bread it is necessary to bake with humidity.

For more detailed informations visit our website [www.irca.eu](http://www.irca.eu)

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



**TECHNICAL DENOMINATION**

semifinished product for milk bread.