

Party Wheels using PIA DO MIX

RECIPE SERVICE

Wheat flour	5.000 kg	11 lb 00 oz
PIA DO MIX	5.000 kg	11 lb 00 oz
Olive oil	0.300 kg	00 lb 10 oz
Yeast	0.300 kg	00 lb 10 oz
<u>Water, approx.</u>	<u>5.000 kg</u>	<u>11 lb 00 oz</u>
Total weight	15.600 kg	34 lb 04 oz

Mixing time: 3 + 7 minutes

Dough temperature: 26° C

Bulk fermentation time: none

Scaling weight: 1.800 kg / 30 pieces

Intermediate proof: 15 minutes

Final proof: 50 – 60 minutes

Baking temperature: 230° C, dropping to 210° C

Baking time: approx. 20 – 22 minutes

Instructions for use: After the intermediate proof, mould the dough pieces on a dough divider, place on greased or papered trays and dress the dough pieces with different toppings. After the final proof, bake giving steam.



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