



## PAN DEL BORGO 10

Complete bread mix with cereals (durum wheat flour, oat, barley, wheat germ) and milk. Made with typical ingredients from Mediterranean tradition, this special mix will allow you to make incredibly light and tasteful bread, marked by tempting flavour, crumbly crust and long-lasting soft texture.

### PRODUCT DETAILS

COD 01070465

CLAIMS

### DIRECTIONS FOR USE

PAN DEL BORGO kg 10

Water kg 5.5 - 5.7

Yeast g 300

Olive Oil k g 400

Kneading time (spiral kneading machine): 4 minutes on first speed and another 8 minutes on second speed

Dough temperature: 26-27°C

Resting: 5 - 10 minutes at 22-24°C

Weight scaling: from 80 to 100g pieces

Shaping: roll up with long loaf shape

2nd resting: 10 minutes

Moulding: as desired with decoration moulds

Rising: 50-60 minutes at 28-30°C with relative humidity of 70-80%

Baking: 20 minutes at 220-230°C

**KNEADING:** the kneading time of 15 minutes refers to spiral kneading machines; those with plunging arms generally require longer times. In any case, continue kneading until a smooth, elastic consistency is obtained.

**RESTING:** leave the dough to rest at 22-24°C for 5 - 10 minutes before dividing into the desired pieces. **SHAPING:** roll up with long loaf shape. **2ND RESTING:** leave to rest for 10 minutes before moulding. **LEAVENING:** in a rising room again at 28-30°C with relative humidity of 70-80% for 50-60 minutes. If a more savoury product is desired, leave to rest

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



on abundantly flour-dusted boards. BAKING: bake at 220-230°C for 20 minutes. It is advisable to open the valve towards the end of the baking to allow the products to dry out well.

#### **TECHNICAL DENOMINATION**

semifinished product for the preparation of cereals bread.