

frenchvillage

★ MIX ★



with valuable ingredients



linseed



wheat flour



sunflower seeds



oat groats



sesame





Basic recipe:

Wheat flour	5.000 kg
FRENCH VILLAGE MIX	5.000 kg
Instant yeast	0.150 kg
Water, approx.	6.800 l
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Total weight	16.950 kg

Instructions for use:

Mixing time:	spiral: 2 minutes slow, 7 minutes fast
Dough temperature:	26° C - 28° C
Bulk fermentation time:	20 - 30 minutes
Scaling weight:	0.500 kg
Intermediate proof:	10 minutes
Final proof:	40 - 50 minutes
Baking temperature:	230° C, dropping to 200° C, giving steam
Baking time:	40 - 45 minutes

Recipe for crispy rolls:

Wheat flour	7.500 kg
FRENCH VILLAGE MIX	2.500 kg
IREKS-WHEAT SOUR	0.300 kg
FORMAT V 2000*	0.150 kg
Salt	0.100 kg
Instant yeast	0.100 kg
Water, approx.	6.500 l
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Total weight	17.150 kg

*Instead of FORMAT V 2000, MALZPERLE PLUS or IREKS FROST can be used.

Instructions for use:

Mixing time:	spiral: 2 minutes slow, 7 minutes fast
Dough temperature:	25° C - 26° C
Bulk fermentation time:	none
Scaling weight:	1.800 kg (30 pieces)
Intermediate proof:	10 minutes
Processing:	rolls
Final proof:	45 - 55 minutes
Baking temperature:	230° C, giving steam
Baking time:	15 - 17 minutes
Topping:	prior to baking, sieve flour onto the surface of the dough pieces

Recipe for soft toast:

Wheat flour	7.500 kg
FRENCH VILLAGE MIX	2.500 kg
IREKS-WHEAT SOUR	0.200 kg
IREKS SOFT PLUS	0.100 kg
Sugar	0.800 kg
Shortening	0.600 kg
Milk powder	0.300 kg
Salt	0.100 kg
Instant yeast	0.100 kg
Water, approx.	6.200 l
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Total weight	18.400 kg

Instructions for use:

Mixing time:	spiral: 2 minutes slow, 7 minutes fast
Dough temperature:	26° C
Bulk fermentation time:	none
Scaling weight:	0.600 kg
Intermediate proof:	10 minutes
Processing:	4-piece method
Final proof:	50 - 60 minutes
Baking temperature:	230° C, dropping to 200° C, giving steam
Baking time:	approx. 30 minutes

