

# Ciabatta classica

*the Italian speciality*



IREKS



# ciabatta

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## Ciabatta

Wheat flour	8.000 kg
CIABATTA-CLASSICA	2.000 kg
Olive oil	0.300 kg
Instant yeast	0.100 kg
Water, cold (add in two steps)	8.000 l
<b>Total weight</b>	<b>18.400 kg</b>

Mixing time:	spiral: 5 minutes slow, 8 - 10 minutes fast - add the water in two steps
Dough temperature:	24° C - 25° C
Bulk fermentation time:	60 - 90 minutes
Scaling weight:	0.150 kg - 0.350 kg
Intermediate proof:	none
Processing:	ciabatta
Final proof:	30 - 60 minutes
Baking temperature:	230° C, dropping to 200° C, giving steam
Baking time:	20 - 30 minutes (depending on the scaling weight)

### Instructions for use:

Mix all the ingredients into a smooth dough and allow to rest in oiled plastic basins. After the bulk fermentation time, turn the dough out onto a table dusted with flour, dust the dough with flour and divide into the desired pieces. Subsequently, place on trays or dusted setters and allow to prove. After the final proof, bake giving steam.

# paninis



## Paninis

Wheat flour	8.000 kg
CIABATTA-CLASSICA	2.000 kg
Olive oil	1.000 kg
Instant yeast	0.125 kg
Water	6.000 l
<b>Total weight</b>	<b>17.125 kg</b>

Mixing time:	spiral: 2 minutes slow, 7 minutes fast
Dough temperature:	26° C
Bulk fermentation time:	5 - 10 minutes
Scaling weight:	0.100 kg - 0.200 kg
Intermediate proof:	20 minutes
Processing:	paninis
Final proof:	50 - 60 minutes
Baking temperature:	220° C, dropping to 210° C, giving slight steam
Baking time:	approx. 15 minutes



# grissinis



## Grissinis

Wheat flour	8.000 kg
CIABATTA-CLASSICA	2.000 kg
Olive oil	1.000 kg
Butter	0.300 kg
Instant yeast	0.150 kg
Water, cold	5.000 l
<hr/> Total weight	<hr/> 16.450 kg

Mixing time:	spiral: 2 minutes slow, 8 minutes fast
Dough temperature:	26° C - 27° C
Bulk fermentation time:	none
Intermediate proof:	none
Processing:	grissinis
Final proof:	approx. 50 minutes
Baking temperature:	220° C, dropping to 170° C, giving slight steam
Baking time:	approx. 20 minutes
	Open the damper 10 minutes before the end of the baking time.

**Instructions for use:** Mix all the ingredients into a smooth dough. Subsequently, roll out to a thickness of 6 mm and cut into 5 mm wide strips. Subsequently, process into grissinis, place on trays and allow to prove. After the final proof, bake giving slight steam. Open the damper 10 minutes before the end of the baking time.

**General remark:** If desired, flavourings, nuts, seeds or herbs can be added to the basic dough. The water can be replaced in part by beer.





pugliese



## Pane Pugliese

### Sponge dough:

Wheat flour	2.000 kg
Wheat semolina	2.000 kg
IREKS-WHEAT SOUR	0.500 kg
Instant yeast	0.020 kg
Water	4.000 l
<b>Total weight</b>	<b>8.520 kg</b>

Mixing time: spiral: 2 minutes slow,  
3 minutes fast

Standing time: 12 - 15 hours  
at +4° C - +6° C

### Dough:

Wheat flour	3.500 kg
Sponge dough	8.520 kg
CIABATTA-CLASSICA	2.000 kg
Instant yeast	0.080 kg
Olive oil (add after the gluten has developed)	0.200 kg
Water	3.000 l
<b>Water</b>	<b>0.600 l</b>
<b>Total weight</b>	<b>17.900 kg</b>

Mixing time:	spiral: 3 minutes slow, 9 minutes fast
Dough temperature:	24° C - 25° C
Bulk fermentation time:	60 - 90 minutes
Scaling weight:	0.700 kg - 0.800 kg
Intermediate proof:	none
Processing:	round
Final proof:	70 - 90 minutes
Baking temperature:	250° C, dropping to 180° C, giving slight steam
Baking time:	60 minutes

### **Instructions for use:**

After the bulk fermentation time, scale the dough into the desired pieces and mould slightly round. Subsequently, place the dough pieces in fermentation baskets with the seam downwards and allow to prove. At full proof, place the dough pieces on setters with the seam upwards. After the final proof, bake giving slight steam. Allow the steam to escape after half the baking time.

