



PEP AND TEMPERAMENT COME WITH...



# CORN PEPP



... INTO YOUR ASSORTMENT!

**Mix for multigrain malt bread, rolls and baguettes**



## RECIPE FOR SOFT TOAST:

CORN-PEPP	2.000 kg	Mixing time:	spiral: 2 mins slow, 8 mins fast
Wheat flour	8.000 kg	Dough temperature:	26° C
IREKS SOFT	0.100 kg	Bulk fermentation time:	none
IREKS-WHEAT SOUR	0.200 kg	Scaling weight:	600 g
Instant yeast	0.100 kg	Final proof:	50 - 60 mins
Milk powder	0.400 kg	Initial baking temperature:	230° C, giving steam and dropping to 200° C
Salt	0.160 kg	Baking time:	approx. 35 mins
Brown sugar	0.800 kg		
Butter (add after half the mixing time)	0.800 kg		
Water, approx.	5.800 l		
<b>Total weight</b>	<b>18.360 kg</b>		

## RECIPE FOR SOFT ROLLS:

CORN-PEPP	1.500 kg	Mixing time:	spiral: 2 mins slow, 8 mins fast
Wheat flour	8.500 kg	Dough temperature:	26° C
IREKS SOFT	0.100 kg	Bulk fermentation time:	none
IREKS-WHEAT SOUR	0.200 kg	Scaling weight:	1,200 g (30 pieces)
Instant yeast	0.150 kg	Intermediate proof:	15 mins
Milk powder	0.400 kg	Final proof:	60 - 70 mins
Salt	0.125 kg	Initial baking temperature:	225° C, no steam
Sugar	1.000 kg	Baking time:	10 - 12 mins
Egg	1.000 kg		
Butter (add after half the mixing time)	0.900 kg		
Water, approx.	5.000 l		
<b>Total weight</b>	<b>18.875 kg</b>		

## RECIPE FOR ROLLS AND BAGUETTES:

CORN-PEPP	2.000 kg	Mixing time:	spiral: 2 mins slow, 7 mins fast
Wheat flour	8.000 kg	Dough temperature:	26 - 27° C
IREKS-WHEAT SOUR	0.240 kg	Bulk fermentation time:	rolls: none
FORMAT V 2000	0.150 kg	Scaling weight:	baguettes: 20 mins
Salt	0.160 kg	Intermediate proof:	rolls: 1,800 g (30 pieces)
Instant yeast	0.120 kg	Final proof:	baguettes: 300 g
Water, approx.	6.000 l	Initial baking temperature:	rolls: 10 mins
<b>Total weight</b>	<b>16.670 kg</b>	Baking time:	baguettes: 20 mins
			rolls: 60 mins
			baguettes: 80 mins
			rolls: 230° C, giving steam and dropping to 210° C. Open damper 3 - 5 mins before the end of the baking time.
			rolls: 18 - 20 mins
			baguettes: 25 - 30 mins



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