

pepper

IREKS

Multi

A wide variety  
of baked  
goods with a  
spicy taste

caraway

ginger

coriander



IREKS

# pepper

## Basic recipe for

IREKS-MULTI  
Wheat flour  
FORMAT V 2000  
Instant yeast  
Salt  
Water, approx.

## bread

5.000 kg  
5.000 kg  
0.100 kg  
6.000 l

## rolls

3.000 kg  
7.000 kg  
0.150 kg  
0.150 kg  
0.080 kg  
6.000 l

Total weight

16.100 kg

16.380 kg

*Mixing time:*

spiral: 2 mins slow, 6 mins fast

*Dough temperature:*

25 - 27° C

25 - 27° C

*Bulk fermentation time:*

15 mins

none

*Scaling weight:*

500 g

1,800 g (30 pieces)

*Intermediate proof:*

none

10 mins

*Final proof:*

40 - 50 mins

50 - 60 mins

*Initial baking temperature:*

220 - 230° C, giving steam. Open damper 3 - 5 mins before the end of the baking time.

*Baking time:*

40 - 45 mins

18 - 20 mins

## Recipe for croissants, cheese twisters, leek schnecken and other specialities:

IREKS-MULTI  
Wheat flour  
FORMAT V 2000  
Instant yeast  
Salt  
Water, approx.

1.500 kg  
3.500 kg  
0.075 kg  
0.070 kg  
0.040 kg  
3.000 l

Total weight

8.185 kg

*Mixing time:*

spiral: 3 mins slow, 3 mins fast

*Dough temperature:*

24° C

*Bulk fermentation time:*

none

*Baking temperature:*

220 - 230° C, giving steam

*Instructions for use:*

Fold in 200 g butter for each kg dough giving 3 single turns.

Allow the dough to stand for approx. 15 - 30 mins between

each turn as well as after the final turn. Then roll out to a thickness of 3 mm.

*Croissants:* After cutting in triangles, roll in some ham and sprinkle with grated cheese.

*Cheese twisters:* Roll the dough out to a 30 cm wide rectangle. Wash with water and sprinkle with a mixture of sesame seeds and parmesan cheese. Fold double, cut into 1 cm wide strips and roll against each other.

*Leek schnecken:* Roll the dough out to a thickness of 3.5 mm and sprinkle with a filling of cooked leek, grated cheese and cooked chicken meat. Make a roll and slice into pieces of 2.5 cm. Sprinkle with some grated cheese.

# ginger

## Recipe for soft toast:

IREKS-MULTI  
Wheat flour  
IREKS SOFT  
IREKS-WHEAT SOUR  
Instant yeast  
Milk powder  
Salt  
Sugar  
Shortening  
Water, approx.

2.500 kg  
7.500 kg  
0.100 kg  
0.200 kg  
0.100 kg  
0.300 kg  
0.100 kg  
0.800 kg  
0.600 kg  
6.000 l

Total weight

18.200 kg

*Mixing time:*

spiral: 2 mins slow, 8 mins fast

*Dough temperature:*

26° C

*Bulk fermentation time:*

none

*Scaling weight:*

600 g

*Final proof:*

45 - 50 mins

*Initial baking temperature:*

230° C, giving steam and dropping to 200° C

*Baking time:*

approx. 35 mins



# caraway

# coriander



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