

Variety Bread Asian

using REX MILANO, FORMAT V 2000,
IREKS-WHEAT SOUR and IREKS SOFT

Wheat flour	2.000 kg
REX MILANO	0.200 kg
FORMAT V 2000	0.030 kg
IREKS-WHEAT SOUR	0.030 kg
IREKS SOFT	0.020 kg
Sugar	0.300 kg
Butter	0.300 kg
Whole egg	0.200 kg
Milk powder	0.060 kg
Salt	0.040 kg
Instant yeast	0.040 kg
Water	1.000 l
Total weight	4.220 kg

Mixing time:	spiral: 2 minutes slow, 8 minutes fast
Dough temperature:	26° C
Bulk fermentation time:	20 minutes
Scaling weight:	0.050 kg for soft rolls 1.000 kg for sandwich rolls
Intermediate proof:	20 minutes
Processing:	soft rolls and sandwich rolls
Final proof:	60 minutes
Baking temperature:	220° C, dropping to 200° C, giving steam
Baking time:	18 minutes

<u>Tuna filling:</u>	
Canned tuna	0.400 kg
Mayonnaise	1.000 kg
Three colour vegetable (boiled)	1.000 kg
Salt	0.010 kg
Spring onion (chopped)	0.010 kg
Total weight	2.420 kg

Instructions for use: Mix all the ingredients together.

RECIPE SERVICE



To find the contacts responsible for your country, please visit our website www.ireks-asiapacific.com or use the QR code.

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Curry chicken filling:

Chicken	0.500 kg
Onion	0.500 kg
Garlic	0.005 kg
Vegetable oil	0.100 kg
Salt	0.014 kg

Curry powder	0.040 kg
Corn flour	0.030 kg
Water	0.150 l

<u>Three colour vegetable (boiled)</u>	<u>0.450 kg</u>
<u>Total weight</u>	<u>1.789 kg</u>

Instructions for use:

First of all, fry the salted chicken in vegetable oil with the garlic and onion. Stir the curry powder, corn flour and water in a separate bowl until free of lumps, add to a pan and, while stirring, continue to fry for a further minute. Add the pre-cooked vegetables at the end and finish frying the chicken.



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