

RexMilano

Snack all'italiana



Focaccia

Wheat flour	7.000 kg
REX MILANO	3.000 kg
FORMAT V 2000	0.150 kg
Olive oil	0.500 kg
Salt	0.080 kg
Instant yeast	0.100 kg
Water	6.000 l
Total weight	16.830 kg

Mixing time:	3 + 6 minutes
Dough temperature:	26 - 27° C
Bulk fermentation time:	20 - 25 minutes
Scaling weight:	0.300 kg
Intermediate proof:	20 minutes
Processing:	focaccia
Final proof:	50 - 60 minutes
Baking temperature:	220° C, giving steam
Baking time:	approx. 22 minutes



Mediterranean-style Croissants

Wheat flour	7.500 kg
REX MILANO	2.500 kg
FORMAT V 2000	0.150 kg
Whole egg	1.000 kg
Butter/Margarine	0.300 kg
Salt	0.100 kg
Instant yeast	0.200 kg
Water	4.500 l
Total weight	16.250 kg

Mixing time:	4 + 4 minutes
Dough temperature:	18 - 22° C
Bulk fermentation time:	Cool the dough for 1 - 2 hours to ensure that the dough and the butter/margarine have the same consistency for folding.
Scaling weight:	0.060 kg
Intermediate proof:	none
Processing:	croissants
Final proof:	70 - 120 minutes
Baking temperature:	210° C, dropping to 180° C, giving steam
Baking time:	15 - 19 minutes

Instructions for use:

Laminate 0.250 - 0.300 kg butter or margarine per each kg dough with 3 single or 2 double turns. Allow the dough to rest for 15 - 30 minutes between each turn, as well as after the final turn. Further processing takes place as usual for croissants.



Cheese Swirls

Wheat flour	7.000 kg
REX MILANO	3.000 kg
FORMAT V 2000	0.100 kg
Salt	0.080 kg
Instant yeast	0.110 kg
Water, iced, approx.	5.500 l
Total weight	15.790 kg

Cheese & Cream filling

Wheat flour, approx.	1.050 kg
Cheese, grated	2.450 kg
Cream, fresh	0.700 kg
Whole egg	1.050 kg
Total weight	5.250 kg

Mixing time:	3 + 5 minutes
Dough temperature:	22° C
Bulk fermentation time:	20 - 30 minutes in the refrigerator
Baking temperature:	220° C, giving steam
Baking time:	approx. 15 minutes (depending on size)

Instructions for use:

0.150 kg butter should be used for 1 kg dough. Fold in with 3 single turns. Allow the dough to rest between each turn as well as after the final turn. Roll out, spread the cheese filling onto the dough and work off as a Swiss roll. Cut into the desired size, place on trays and allow to prove. Bake, giving steam.



Savoury Grissinis

Wheat flour	8.000 kg
REX MILANO	2.000 kg
FORMAT V 2000	0.150 kg
Olive oil	1.000 kg
Butter	0.300 kg
Salt	0.125 kg
Instant yeast	0.150 kg
Water, cold	5.000 l
Total weight	16.725 kg

Mixing time:	2 + 8 minutes
Dough temperature:	26 - 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, cut into 5 mm wide strips and process into grissinis. Place these 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, herbs, spices, nuts and seeds can be added to the basic dough. The water can be replaced completely or in part by beer.



Milano Ciabatta

Wheat flour	7.000 kg
REX MILANO	3.000 kg
IREKS-WHEAT SOUR	0.300 kg
FORMAT V 2000	0.150 kg
Olive oil	0.200 kg
Salt	0.100 kg
Instant yeast	0.100 kg
Water, cold (add in two steps)	8.000 l
Total weight	18.850 kg

Mixing time:	5 + 8 – 10 minutes – add the water in two steps
Dough temperature:	24 – 25° C
Bulk fermentation time:	60 – 90 minutes
Scaling weight:	0.150 – 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 dough 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.

