

## Pavé using LIEVITO MADRE PANE and IREKS-DINKEL-KARAMELLMALZ



Wheat flour type 550	7.500 kg
Rye flour type 1150	1.500 kg
LIEVITO MADRE PANE	1.000 kg
DINKEL KARAMELLMALZ	0.150 kg
Vegetable oil	0.100 kg
Salt	0.220 kg
Yeast	0.150 kg
Water	7.500 l
<b>Total weight</b>	<b>18.120 kg</b>

Mixing time: 4 + 6 minutes, spiral mixer

Dough temperature: approx. 26° C

Bulk fermentation time: 60 minutes

Scaling weight: 0.400 kg

Intermediate proof: none

Instructions for use: After the bulk fermentation time, cut off the dough pieces as pavé and place on setters. After the final proof, scale the dough pieces and bake giving steam.

Final proof: 60 minutes



REZEPT SERVICE  
RECIPE SERVICE



Baking temperature: 240° C, dropping to 220° C, giving steam  
Baking time: approx. 30 minutes