

CIABATTA using REX MILANO

嘉吧塔 用艾瑞克皮萨预拌粉制作

Wheat flour 面包粉	7.000 kg
IREKS REX MILANO 艾瑞克匹萨风味预拌粉	3.000 kg
IREKS FORMAT V2000 艾瑞克改良剂 V2000	0.150 kg
IREKS WHEAT SOUR 艾瑞克酸味辅助粉	0.300 kg
Olive Oil 橄榄油	0.400 kg
Salt 食盐	0.100 kg
Instant yeast 速溶酵母	0.130 kg
Water, approx. 水	7.500 l
Total weight 总重	18.580 kg

Mixing time: 搅拌时间:	spiral, 2 minutes slow, 10 minutes fast speed 慢速 2 分钟, 快速 10 分钟。 Add the water in 2 steps!! 水要分两三步加入。
Dough temperature: 面团温度	26° C – 27° C
Bulk fermentation time: 发酵时间	60 minutes 60 分钟
Scaling weight: 分割重量	0.120kg 0.120 千克
Baking temperature: 烘烤温度	230° C, giving steam, Dropping to 210C 230 度, 通蒸汽, 降温到 210 度。

Instructions for use:

操作说明:

Mix all ingredients to smooth dough and let it rest in oiled plastic bowls.
After the bulk fermentation time place the dough on a table covered with flour. Dust the dough with flour, then divided into desired scaling weight, and place on the trays.

将所有原材料搅拌至柔软面团, 放入事先刷过油的塑料盘中发酵, 通过发酵时间之后, 将面团倒在事先撒好面粉的工作台上并在表面撒上面粉, 分割出理想的重量放入烤盘即可。

