IREKS

BREAD & PIE GF K

Gluten FREE

Mix for the production of gluten-free bread, short pastry and pie bases

118956USA IREKS BREAD & PIE GF K (25 lbs paper bag)

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Product advantages:

- light-colored crumb, similar to wheat bread
- for hearth baked bread and pan bread

Gluten-free Bread

Recipe:

IREKS BREAD & PIE GF K	100 lbs	100 %
Vegetable oil	4 lbs	4 %
Compressed yeast	4 lbs	4 %
Water, variable	88 lbs	88 %
Total weight	196 lbs	

Mixing time:	2 minutes low + 6 minutes high
Dough temperature:	80° F
Floor time:	none
Scaling weight:	1 lbs
Intermediate proof:	none
Processing:	tin bread/oven bottom bread
Final proof:	40 – 45 minutes
Baking temperature:	475° F, dropping to 375° F, giving steam
Baking time:	40 – 45 minutes

Gluten-free Scones

Recipe:

IREKS BREAD & PIE GF K	100 lbs	100 %
Shortening/butter	19 lbs	19 %
Sugar	19 lbs	19 %
Whole egg	17 lbs	17 %
Baking powder	6 lbs	6 %
Milk, approx.	56 lbs	56 %
Raisins	20 lbs	20 %
Total weight	237 lbs	

Instructions for use:

Mix all the dry ingredients for one minute. Subsequently, add the other ingredients, apart from the raisins, and mix for a further 2 minutes until the liquid has been absorbed. Add the raisins towards the end of the mixing time.

Dough temperature:	75° F – 80° F
Scaling weight:	as desired
Intermediate proof:	none

Instructions for use:

Roll the dough out to a thickness of 0.8 inches – 1.2 inches and cut out using a scone cutter. Place on baking trays and bake. If desired, up to 25 % mixed fruit or cheese can be added to the dough as an alternative.

Baking temperature:	430° F
Baking time:	15 – 20 minutes

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