



Food Ingredients Specialist. Since 1953.

## 5 Cereali

### Mode of use

5 Cereali	g.	1000
Water	g.	670
Fresh yeast	g.	30
Salt	g.	20

Knead until the dough is smooth and homogeneous (dough temperature 24°C)

Give it a rest for about 15 minutes at room temperature. Shape as desired.

Place in proving room at 30°C R.H. 80% for about 40 minutes.

Carve the surface as desired and bake with initial steam at 220°C for 40 minutes (300 g loaves) with valves open the last 15 minutes.