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SEMI-FINISHED RECIPES LINE "PANE FIBRE"

**Kurchipan – Chiccapan – Incapan – Mexipan – Nerispan – legurisopan – Zenzerpan –
Betispan**

GRISSINI

**(Kurchipan – Chiccapan – Incapan – Mexipan – Nerispan – legurisopan – Zenzerpan –
Betispan)**

1000g Semi-finished product (among those indicated)

550g water (T 20°C)

100g extra virgin olive oil

30g yeast

20g salt

Knead all ingredients for 4 minutes on first speed and 5 minutes on second speed (spiral mixer), until the dough is smooth and elastic. (Dough temperature 26°C)
Form into a tight loaf with a width of about 10 cm, brush the surface with olive oil and let rise for 45 minutes at room temperature. Using a scraper, cut from one end of the well-risen loaf of dough into fettuccine about 2 cm wide. Stretch the breadsticks, and dip them in sesame, various seeds or breadcrumbs. Place on baking sheet and let rise for about 45 minutes.

Bake at 220°C for with slight initial steam for about 15minutes, opening the valves the last minutes of baking to help the product dry out.

CRECKER o SCHIACCIATINE

(Kurchipan – Chiccapan – Incapan – Mexipan – Nerispan – legurisopan – Zenzerpan – Betispan)

1000g Semi-finished product (among those indicated)
450 water
100g extra virgin olive oil
20g yeast
20g salt

Knead all ingredients for 5 minutes on first speed and 4 minutes on second speed until obtain a smooth and elastic dough. (Dough T° 25°C)
Break apart batters of about 600g (for 60x40 baking pan) wrap to mash, brush surface with olive oil and let rise in proving room at 30°C with 80% R.H. for about 50 minutes.
With the help of a sheeter, roll the dough to a height of 2mm and place on baking sheet. Sprinkle the surface with olive oil and salt lightly. Let rise for 10 minutes, pierce with hole punch and cut creckers to desired shape with a pastry cutter. Rise for another 50 minutes. Bake at 215°C with light initial steam for 15 minutes. Open the valve and let dry at 200°C for at least another 15 minutes.

FOCACCINE E PIZZETTE

(Kurchipan – Chiccapan – Incapan – Mexipan – Nerispan – legurisopan – Zenzerpan – Betispan)

1000g Semi-finished product (among those indicated)
500g Water (T 20°C)
50g extra virgin olive oil
30g yeast
20g salt

Knead all ingredients for 4 minutes on first speed and 4 minutes on second speed until obtain a well-formed dough.
Let it rest at room temperature for 20 minutes, and break into batters of about 50g. Roll out to desired height and rise in proving cabinet at 30°C with 80% R.H. for 30 minutes. Stuff the surface as desired for pizzas while for flatbreads imprint the surface with your fingers and sprinkle with oil, salt and water. Let rise par another 40 minutes and bake at 220°C with steam for 15 to 18 minutes, opening the valve the last 2 minutes.

PAN HAMBURGER

(Kurchipan – Chiccapan – Incapan – Mexipan – Nerispan – legurisopan – Zenzerpan – Betispan)

1000g Semi-finished product (among those indicated)
400g water
50g sugar
30g yeast
18g salt
70g sunflower seed oil

Knead all ingredients 4 minutes on first speed and 4 minutes on second speed, until obtain a smooth and dry dough (dough T 22°C). Let it rest at room temperature for 10 minutes. Break into 50/80g batters, roll into balls, lightly crush with palm of the hand the batters and decorate the surface as desired with sesame, sunflower seeds, and place on baking sheet. let rise in proving room at 28°C with 80% R.H. for about 80 minutes. Bake at 225°C for 12 to 15 minutes, opening the valve the last 2 minutes

PAN BAULETTO CON OLIO EXTRA VERGINE D'OLIVA

**(Kurchipan – Chiccapan – Incapan – Mexipan – Nerispan – legurisopan –
Zenzerpan – Betispan)**

1000g Semi-finished product (among those indicated)
450g water approx.
20g yeast
30g salt
40g sugar
60g extra virgin olive oil

Knead all ingredients for 4 minutes on first speed and 4 minutes on second speed until dough is smooth and well formed. T final dough 23/24°C. Cut out batters in proportion to the size to the baking mold, let it rest for 5 minutes, and proceed to form a tightly formed loaf; place the loaf slightly flattened with the palm of your hand into the previously oiled molds. (N.B the length of the filoncino should be such that it can reach the edges of the mold). Place in proving room at 30°C with 80% R.H. for about 70 minutes, until $\frac{3}{4}$ of the mold is reached. Bake at 215°C for about 30 minutes with very slight initial steam. Allow the product to cool before packaging.

CIABATTINE

**(Kurchipan – Chiccapan – Incapan – Mexipan – Nerispan – legurisopan –
Zenzerpan – Betispan)**

1000g Semi-finished product (among those indicated)
700g water
30g yeast
20 salt

Mix flours with salt and yeast and 500g water for 5 minutes on first speed. When the dough almost formed proceed with the second speed and gradually add the remaining 200g of water and continue until it is completely absorbed, thus obtaining a very soft and elastic (T imapasto 25°C). Place the dough in an oiled mixing bowl and give 2 folds to 2. Let rise for about 45 minutes in a leavening room at 30°C with 80%U.R. Place the dough on a well-floured table and cut to desired size. Let the cobblers rise on cloth for 10 minutes at room temperature. Before baking, turn all the batters upside down and bake at 225°C with light initial steam for 20 minutes. open valves and continue baking at 210°C for another 10 to 15 minutes.
NB. For baking cobblers made with LEGURISOPANE and BETISPAN, we recommend a baking temperature of about 215°C, to prevent the bread from getting too much color from the very first few minutes of baking.

BAGUETTE O FILONCINO

(Kurchipan – Chiccapan – Incapan – Mexipan – Nerispan – legurisopan – Zenzerpan – Betispan)

1000g Semi-finished product (among those indicated)
550g about 550g water
30g yeast
20g salt

Mix all ingredients for 4 minutes on first speed and for 4 minutes in second speed, obtaining a well-formed and dry dough. (Recommended dough temp 24°C)
Give it a rest at room temperature for 15 minutes. Cut batters of 300g for baguettes and 100g for loaves, pre-shape by hand giving the batters a turn without giving force. Let stand for 10 minutes. Form with forming machine and place on baking sheets or baking frame. Allow to rise in rise at 30°C with 80% R.H. for 60 minutes. Make cuts with a knife or blade across and under the skin. Bake at 215°C with initial steam for about 25 minutes for the loaves and 30 minutes or so the baguettes, opening the valves the last few minutes of baking.

PAN BRIOCHES

(Kurchipan – Chiccapan – Incapan– Nerispan– Zenzerpan – Betispan)

1000g Semi-finished product (among those indicated)
400g about 400g water
100g eggs
120g sugar
100g CREOLA margarine
12g salt
40g yeast

Mix the semolina with the salt, sugar, yeast, and eggs, gradually adding the water. When the dough is formed and well elastic, add the margarine and continue kneading until it is complete absorption. (Recommended dough temperature 25°C)
Let it rest for about 30 minutes at room temperature, break into desired weight and form into a ball, strand or braid. Place on rising trays with baking paper. Allow to rise in the rising room at 30°C with 80% R.H. for about 70 minutes. Garnish the surface with beaten egg and granulated sugar and bake without steam at 210°C for 12 minutes in reference to pieces of 80g about.

TARALLI

(Kurchipan – Chiccapan – Incapan – Mexipan – Nerispan – legurisopan – Zenzerpan – Betispan)

1000g Semi-finished product (among those indicated)
250g extra virgin olive oil
25g salt
250/300g dry white wine

Knead all ingredients until a compact mass is obtained. Let the dough rest for about 10 minutes and proceed to form the tarallo. Boil the taralli in hot water for a few seconds, proceed with drying on perforated baking sheets. Bake at about 210°C for 20 minutes until obtaining a dry and crumbly finished product.

PANETTONE GASTRONOMICO

(Kurchipan – Chiccapan – Incapan – Nerispan – Betispan)

1000 Semi-finished product (among those indicated)
400g water approx.
200g eggs
100g butter
50g sugar
45g yeast
20g salt
70g parmesan cheese

Knead all except parmesan cheese until smooth and well formed. Add cheese and continue until absorbed. Break up 550g gram pieces and twist twice giving little force. Place in 750g Milan-type panettone ramekins. Let rise in proving cabinet

at 30°C with 80% R.H. for about 2 hours. Puncture the surface with a stick and brush with egg. Bake at 200°C for 45 minutes, until it reaches 96°C at the core.
It is recommended to let the product cool upside down.

FROLLA PER BISCOTTERIA O BASI PER CROSTATE

(Kurchipan – Chiccapan – Incapan – Nerispan– Zenzerpan – Betispan)

1000g Produits semi-finis (parmi ceux indiqués)
450g margarine LIEAVI FREE TIPO C
400g sucre roux
200/220g œufs entiers
15g baking
8g sel
arômes à volonté

Mix the sugar and flavorings with the margarine (previously conditioned for processing) in planetary mixer with paddle attachment. Add the eggs and continue until the mixture is homogeneous. Insert the semolina and chemical yeast (mixed previously) and continue to mix at low speed until powders are absorbed. Allow to rest in the refrigerator at least for 3 hours, roll out to desired height and mold to desired shape with pastry cup.

Lay on baking sheet with baking paper and bake at 175/180°C for about 15 minutes.
When product is cold, frost as desired with chocolate substitute.

FROLLA MONTATA PER BISCOTTERIA

(Kurchipan – Chiccapan – Incapan– Zenzerpan)

900g Semi-finished product (among those indicated)
100g corn or wheat starch
600g LINEAVI FREE TYPE C or LORA C
400g sugar
250g about 250g whole eggs
15g baking
8g salt

Mix in planetary mixer using the leaf, sugar, salt and margarine previously conditioned for processing until the mixture is smooth. Add the eggs and the 30 percent of the powders (previously mixed together) and mix all ingredients until obtain an almost whipped mixture. Introduce the remaining powders and continue to whisk until obtain a well-whipped mass. Pour with a knurled nozzle into the desired shapes on a baking sheet with baking paper. Bake at 180°C for about 15 minutes.

CROISSANT

(Kurchipan – Chiccapan – Zenzerpan)

1000g Semolina (among those indicated)
120g granulated sugar
100g margarine LIENEAVI FREE
150g whole eggs
350/400g milk or water
35g yeast
10g salt

Margarine for layering:
450/400g Margarine LINEAVI SFOGLIA/CROISSANT

Mix the semi-finished product with the eggs, sugar, milk, salt and yeast until a smooth, well-formed dough of good consistency, add the margarine and continue to kneading until it is completely absorbed. (Dough temp 15°C).

Let the dough rest in the refrigerator for 30 minutes. Proceed with folds by closing the flat margarine (previously conditioned) in the dough, giving two folds of 4 (for a more open and irregular sheeting) or three folds to 3 (for a fine and regular sheeting).

Let the dough rest in the refrigerator for 20 minutes. Roll the dough to the desired height, cut and form into croissants. Let rise in proving room for about 90 minutes at 27°C with 80%U.R. Garnish the surface with egg or sugar syrup and bake at 180°C for 25 minutes or so (70g pieces).