



Food Ingredients Specialist. Since 1953.

## Arabo Evo

### Mode of use

Arabo Evo	g.1000
Water	g. 500/520
Fresh Yeast	g. 30
EVO Oil	g. 40

Mix all ingredients in planetary mixer for 4 minutes on first speed and 4 minutes on second speed until the dough is smooth and well-formed.

Give it a rest at room temperature for 15 minutes.

Form into desired weight balls.

Let the balls rest for at least 10 minutes and flatten with molding machine to a thickness of about half an inch, giving the typical shape.

Leaven in proving room on frame at 30°C with 80%UR for 60 minutes.

Bake at 230°C for 8/10 minutes with initial steam.