



Food Ingredients Specialist. Since 1953.

Farro Pan

Mode of use

Farro pan	g. 1000
Water	g. 570
Fresh yeast	g. 30
Salt	g. 20

Knead until the dough is well formed (dough temperature 26 °C)

Give it about 10 minutes to rest.

Shape as desired.

Place in leavening cell at 30°C R.H. 80% for about 50 minutes.

Carve surface as desired and bake at 220°C for 30 minutes with initial steam and the last 15 minutes with valves open.