



Food Ingredients Specialist. Since 1953.

Mille Fibre

Mode of use

Mille Fibre	g. 1000
Water	g. 500
Fresh yeast	g. 30
EVO Oil	g. 50
Salt	g. 15

Knead until the dough is smooth and homogeneous (dough temperature 26°C)

Allow to rest for about 15 minutes.

Shape as desired.

Place in proving room at 30°C R.H. 80% for about 45 minutes.

Bake at 215°C for about 40 minutes (slab oven) for 300-gram pieces with valves open the last 10 minutes.