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Nactiv-pan Bianco

Mode of use

Nactiv-Pan Bianco	g.	1000
Water	g.	820
Salt	g.	20
EVO Oil	g.	35

Knead all ingredients with about 60% of water on first speed for 10 minutes, then knead on second speed for about 15 minutes, gradually adding the remaining water, to obtain a smooth, homogeneous mass (final dough temperature 27°/28°C).

Place the dough in a large, well-oiled mixing bowl and give it a couple of folds, then let it rest at room temperature for about 40 minutes.

Place the mixing bowl, covered with a plastic cover or cloth, in the refrigerator at a temperature of +4/+6°C for a minimum of 24 to a maximum of 72 hours.

Remove the dough from the refrigerator, let it stew at room temperature for about 30 to 40 minutes.

Place on floured table, cut into the size you like and transfer to well-floured loom.

Let rise in cell at 28°/29°C with R.H. of 70/80 % for about 90 minutes

Bake in oven at 220°/225° C for 10 minutes with slight initial steam.

Then continue cooking at 210°C with valve open for 20/25 minutes depending on the size.