

# Pane Casereccio

using RUCKDESCHEL'S DURUM-SAUERTEIG and STABILASE



## Polish:

Wheat flour type 550	2.000 kg
Yeast	0.040 kg
Water	2.000 l
<b>Total weight</b>	<b>4.040 kg</b>

Mixing time: 5 minutes

Dough temperature: 24° C

Bulk fermentation time: 1 – 2 hours at room temperature, approx. 15 hours in the cooling chamber

## Dough:

Polish	4.040 kg
Wheat flour type 550	8.000 kg
RUCKDESCHEL'S DURUM-SAUERTEIG	0.400 kg
STABILASE	0.100 kg
Olive oil	0.200 kg
Salt	0.220 kg
Yeast	0.150 kg
Water, approx.	4.800 l
<b>Total weight</b>	<b>17.910 kg</b>

Mixing time: 6 + 4 minutes, spiral mixer

Dough temperature: 24° C

Bulk fermentation time: 30 – 40 minutes

Scaling weight: 0.600 kg

Intermediate proof: 5 – 10 minutes

Instructions for use: After the bulk fermentation time, scale the dough, mould round and allow to relax briefly. Then process the dough pieces into various bread shapes, fold into dough cloths or place on floured baking boards and allow to prove. Subsequently, place the mature dough pieces on setters, cut and bake giving slight steam. Pay attention to a good crust development. Open the damper 10 minutes before the end of the baking time.

Final proof: overnight at 5° C and 75 % relative air humidity (retarded fermentation)

Baking temperature: 230° C, dropping to 210° C, giving slight steam

Baking time: 30 – 35 minutes