



Premium Pomodori-Kruste

Bruchetta, Focaccia, Barbeque Chapatti and numerous other Italian specialties are easily produced with **Premium Pomodori-Kruste**. Italian herbs and the taste of sun matured tomatoes are the main characteristics that give this product a juicy crumb texture with extraordinary taste. Typical Italian!



## Recipe suggestion:

### Barbeque-chapatti

### Basic recipe

Wheat flour		7,000 kg	_____
<b>Premium Pomodori-Kruste</b>		3,000 kg	_____
Yeast		0,350 kg	_____
Water	approx.	6,300 l	_____
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Dough weight		16,650 kg	

## Kneading time:

Approx. 4 min. slow and 6 min. fast speed.

## Temperature:

The ideal dough temperature is between 25 - 26 °C.

## Dough resting:

Approx. 20 min.

## Preparation:

Divide dough into pieces of approx. 0,350 kg each and mould them to round balls. After 20 min. of intermediate proofing, use a round stick and press the balls surface into diamond shapes. Brush lightly with a mixture of olive oil and sea salt. As a tasty alternative, decorate with Rosemary and Premium Décor-Maisgrits.

## Proofing time:

Approx. 50 min. at 34 °C and 75 % humidity.

## Baking process:

Bake with full proofing at approx. 230 °C in pre steamed deck oven. After 5 min. reduce the temperature to 210 °C.

## Baking time:

Total baking time approx. 12 – 14 min.