

# GRAN MEDITERRANEO

BAKERY

OTHER BREAD MIXES

Bread powder mix seasoned with capers, olives, rosemary, oregano, linseed and oat, perfect to make bread and baked goods enriched with Mediterranean flavours.



## MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

## DETTAGLI PRODOTTO

Codice prodotto 01080190

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

Cross-contaminations



Soybeans



Milk



Mustard



Sesame

## INFO

### Descrizione

mix in powder for bread and other baked specialities with Mediterranean taste with capers and olives

**irca**  
GROUP

Extraordinary  
made simple.

## Denomination

semifinished product for bakery.

## Directions for use

### MEDITERRANEAN BREAD

GRAN MEDITERRANEO 10 kgs

water 5 kgs

olive oil 0,4 kgs

yeast 300 gs

mixing time (spiral kneader): 4 minutes on first speed and another 8-10 minutes on second speed

dough temperature: 26-27°C

resting time: 15-20 minutes at 22-24°C

pieces: of 70 up to 500 grams

rising: 50-60 minutes at 28-30°C with relative moisture of 70-80%

baking: 20 minutes at 220-230°C for pieces of 70 grams

50 minutes at 220-230°C for pieces of 500 grams

MIXING TIME: the mixing time of 15 minutes refers to spiral kneading machines; for arms plunging ones it is necessary longer time. In any case reach an elastic dough.

RESTING TIME: let the dough rest for 15-20 minutes at 22-24°C and then divide it in the desired pieces.

HANDLING: roll tightly the dough with round or long loaf shape.

RISING: put in rising room at 28-30°C with relative moisture of 70-80% for 50-60 minutes approx. If you desire a 'rustic' product put the dough on well floured boards.

BAKING: we suggest to open the valve when the baking is near to the end in order to let the bread dry well.

### MEDITERRANEAN FLAT BREAD (FOCACCIA)

GRAN MEDITERRANEO 10 kgs

Water 5,5 kgs

Olive oil 0,5 kgs

Yeast 0,4 kgs

Mix all ingredients for 10 minutes approx. reaching a smooth dough. Let rest the weighed pieces (10 kgs for pans of 60x40 cms) directly on the pans already oiled for 15-20 minutes at 22-24°C. Press uniformly the dough on the pan and put in rising room at 30°C with relative humidity of about 80%.

Before baking press again with fingers, sprinkle abundantly with olive oil, salt and, at will, decorate with rosemary.

Bake at 230°C approx. for 25-30 minutes.

### MEDITERRANEAN SNACK

GRAN MEDITERRANEO 10 kgs

Water 5 kgs

Olive oil 0,4 kgs

Yeast 0,4 kgs

Margarine 3 kgs

Mix all ingredients (with the exclusion of the margarine) reaching an elastic dough. Let rest at room temperature for 10 minutes approx.

PROCEDURE: roll out the dough, put the margarine in the centre and roll up covering it completely. Roll out and fold it in 3 layers. Repeat the rolling up and folding operations 3 times for a total of 3 x 3 layers, then let rest for 10-15 minutes.

Level the dough at 6 mms thickness, then cut it in the desired shapes. Let rise for 30 minutes at 28-30°C and bake at 220°C for a time variable according to the dimensions of the snacks.

### MEDITERRANEAN BREADSTICKS

GRAN MEDITERRANEO 10 kgs

Water 5 kgs

Olive oil or lard 0,4 kgs

Yeast 0,4 kgs

Mix all ingredients for 15 minutes approx. Form a 'long loaf' with the dough and let rise well covered for 15-20 minutes at 28-30°C. Then cut some stripes with the desired weight for each breadstick, shape the same lengthen them with fingers. Let rest for 30 minutes and bake at 220-230°C.

NOTICE: the suggested kneading, resting, rising and baking times can be varied by the operator to adapt them to the particular working exigencies.



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