



**CHALKIDIKI
FLOUR MILLS SA**



QUALITY CONTROL LABORATORY
traditional quality

Chalkidiki LIMNOS bread Country style golden

for dump spiral mixer, conical bounds,
volumetric divider and dough molding machinery

	Ingredients	Quantity
1	Flour LIMNOS	10000 g
2	Yeast	250 g
3	Salt	200 g
4	Water (2°C only)	6500-7000 g
5	Improver Super impression	700 g

PROCEDURE

Mix all the ingredients for 5' at first speed and for 4' at second speed.

→ The dough must always have a temperature of .25° C when removing from the mixer, otherwise it will harden.

Rest for 20 minutes.

Cut, mold and proof at 35-38° C with 70-80% humidity for 45-60' .

Bake at 220°C for 35' (approx.)

NOTICE:

- *We can add about 5-25% of sourdough form more flavor and aroma.*
- *To avoid the softening of the crust, bake at 210° C for 40 minutes with the tupper open the last 10 minutes.*
- *During winter season, we must raise the temperature of the water and the proofer.*
- *This recipe is suitable for a bakery with controlled environment of 25° C and equipped with a dump spiral mixer, conical bounds, volumetric divider and dough molding machinery.*