

Cheddar and jalapeño bread

INGREDIENTS

DOUGH

10 kg	FLOUR VIOLA BONGIOVANNI	0,5 kg	CRAFT MASTER DURUM
0,6 kg	JALAPEÑO PEPPER RINGS	0,6 kg	CHEDDAR CHEESE
7,6 kg	WATER	0,1 kg	FRESH YEAST
0,22 kg	SALT		



A METHOD OF PREPARING

1

Production Process Description

Fast mixing time: 12 minutes
 Slow mixing time: 5 minutes
 Dough temperature: 27–28°C
 Dough resting time: 60 minutes
 Initial fermentation time: 30 minutes, fold; 30 minutes, fold
 Baking temperature: 240°C decreasing to 210°C after 10 minutes
 Baking time: 40–45 minutes
 Final fermentation time: retarded fermentation program

2

Preparation Instructions:

Dough preparation
 Place the dough in a container
 Resting (total time: 1 hour), including:
 Manual folding after 30 minutes (add jalapeño and cheddar)
 Manual folding after another 30 minutes
 Scaling and shaping
 Place the formed dough pieces in the refrigerator
 Remove from refrigeration, proof as needed
 Bake

3

Technical Notes:

PROGRAM:

PHASE 1: Loading (2°C) – loading time set according to production needs



PHASE 2: Storage / retarded proofing (2°C) – calculated automatically

PHASE 3: Proofing (phase time: 3 h 15 min) – time frame: 2 h 30 min, reaching conditions of 14°C and 70% humidity

PHASE 4: Proofing (phase time: 3 h, temperature: 18°C, humidity: 70%)

PHASE 5: Secondary cooling – time frame: 1 hour (cooling down to 5°C), temperature: 5°C, humidity: 70%

Storage mode

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REFRIGERATION:

Cooling down to 3–4°C

Storage mode

Total process time: 16–24 hours

Smacznego



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