GRANAiO®
Clean Label Company

ENG



CLEAN LABEL

NUCLEO® 3+7

Rombi

**For fragrant bread
with durum semolina and corn flour**

NUCLEO® 3+7

Rombi

CLEAN LABEL

Powdered semifinished product for bakery, professional use only.

This mix with **durum wheat semolina** and **corn flour**, makes it possible to make **crispy and fragrant loaves** with a balanced taste that goes well with cheese, cold cuts and tasty sauces.

INGREDIENTS: remilled durum **wheat** semolina, corn flour, type "0" **wheat** flour, **wheat** gluten, dextrose, enzymes.
May contain milk, eggs, soy, sesame seeds, lupins, mustard.

DOSAGE: 3 kg of Nucleo® + 7 kg of flour.

CHARACTERISTICS

» 100% Clean Label
» E471-E472 free
» With durum wheat and corn
» Crispy and fragrant

RECOMMENDED FOR

» "Ciabatta" bread
» "Zoccoletto" bread
» "Sfilatino" bread

PACKAGING:

25 kg cod KIT ROMBI - Paper bag

STORAGE:

16 months. Keep in a cold and dry place. Close the bag after use. Storage Temperature: max 25°C.

The storage conditions of the product will determine the performance and the yield in the use phase. Incorrect storage can compromise the technical potential assured by Il Granaio delle Idee.

BREAD RECIPE:

INGREDIENTS

Wheat flour type "0" 240/270W	7.000 g
Nucleo® Rombi	**3.000 g**
Water	7 L
Fresh yeast	300 g
Salt	200 g

PROCEDURE

Knead flour, Nucleo® Rombi, yeast and 5,5 L of water for about 5 minutes with 1st speed (spiral mixer). Switch to 2nd speed, add the remaining water, then the salt and continue kneading for another 10 minutes.
Fermentation: 30/40 minutes in a dough tub.
Turn the dough out onto a well-floured table and shape it as desired.
Proofing: 40/50 minutes.
Bake with steam at 220°C for 25 minutes, opening the steam vent valve halfway through baking.

For info, recipes and technical support:
+39 0498862824 | info@igdi.it
www.ilgranaiodelleidee.com