GRANAiO®
Nature Based Solutions

ENG



CLEAN LABEL

NUCLEO® 2+8

Zucca

For a tasty and soft pumpkin bread

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Zucca

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Powdered semifinished product for bakery, professional use only.

Formulated for tasty **pumpkin** bread, the milk inside makes bread particularly **soft** and therefore suitable for delicious and nutritious buns, to be personalized with raisin or chocolate chips. It gives the finished product an unmistakable bright and **lively color**, given by the pumpkin inside.

INGREDIENTS: sunflower seeds oil powder (**milk** protein), **wheat** flour, **butter** powder, **milk** powder, fructose, pumpkin powder, **wheat** gluten, turmeric, dextrose, enzymes.
May contain eggs, soy, sesame seeds, lupins, mustard.

DOSAGE: 2 kg Nucleo® + 8 kg flour.

CHARACTERISTICS

» 100% Clean Label
» E471-E472 Free
» With butter and milk powder
» Softness
» Pumpkin taste
» Bright colour

RECOMMENDED FOR

» Soft buns
» Focaccia
» Biscuits
» Breadsticks

PACKAGING:
10 kg cod 118 - 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 W	8.000 g
Nucleo® Zucca	**2.000 g**
Water	5.000 g
Yeast	400 g
Salt	200 g

PROCEDURE

Knead all the ingredients for about 5 minutes with speed 1 (spiral mixer). Start speed 2 and mix for 10 more minutes. Let the dough rest for 25 minutes on table. Shape into 60 g little balls. Rising: 80/90 minutes in proofing chamber at 30°C with humidity. Steam bake at 230°C for 12/15 minutes, opening the steam relief valve half way through baking.

RECIPE FOR PUMPKIN BREADSTICKS WITH CHOCOLATE CHIPS:

INGREDIENTS

Wheat flour type “0” 270 W	1.600 g
Nucleo® Zucca	**400 g**
Yeast	60 g
Salt	40 g
Water	1.200 g
Chocolate chips	400 g

PROCEDIMENTO

Mix the flour, Nucleo®, yeast, salt, and 1.000 g of water for 5 minutes with first speed. Then switch to second speed and gradually add the remaining water. Finally, incorporate the chocolate chips.
Let the dough rest for 10 minutes on a previously oiled work surface.
Divide the dough into strips about 10 cm wide and place them on wooden boards.
Let rise for at least 40 minutes. Cut the strips into pieces 2–3 cm wide, dust them with granulated sugar and let them rise on baking trays for about 20 minutes.
Bake at 170°C for 15 minutes, then lower the temperature to 150°C and bake for 10 minutes. Halfway through baking, open the steam vent valve.

For info, recipes and technical support:
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