

Special days
need something
special



June 18 International Picnic Day

Windmill

Ingredients

Windmill	
Flour	1000 g
Water	460 g
Yeast	50 g
Salt	20 g
Sugar	100 g
S500 Acti-Plus	10 g
Sapore Carmen 50	50 g
Mimetic 32 (for dough)	50 g
Mimetic 32 (for lamination)	400 g

Mixing Spiral	4' slow and 5' fast
Dough Temperature	21°C
Roll Out	At 9 mm and put in freezer for 30'
Lamination 1	Give 2 single folds and put in chiller for 30'
Lamination 2	Give 1 single fold
Make Up	Roll out at 3.6 mm cut squares of 8 by 8 cm, give 2 incisions on the sides and form
Final Fermentation	±90' at 28°C and 80% RH
Decoration before baking	Glaze with Sunset Glaze and put fillings on top
Oven temperature °C	xxx
Baking Time	16' 30"

Try to make the combination **Vivafil Strawberry**, red pepper and wasabi.

