



COMPLETE MIX

# Troppo Buono

For rustic bread  
with mixed seeds and turmeric

CLEAN  
LABEL



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# Troppo Buono



**Powdered semifinished product for bakery, professional use only.**

Troppo Buono is the complete mix enriched with **mixed seeds** and **turmeric**, which naturally brightens the **color** of bread. With Troppo Buono, bread will have an **unmistakable and special aroma**, thanks to the sophisticated combination of ingredients that enhance its flavor with **toasted notes**. The **crust** will be particularly **crispy and crumbly**, the **crumb** will be **soft** and **rich in seeds**.

**INGREDIENTS:** re-milled durum **wheat** semolina (34%), **wheat** flour type "0", **oat** flakes (5%), chia seeds (5%), flax seeds (5%), **sesame** seeds (4%), vital **wheat** gluten, sunflower seeds (3%), pumpkin seeds (3%), **wheat** bran, **wheat** sourdough, **wheat** germ, dehydrated potato flakes, malted **wheat** flour, turmeric (0,1%), dextrose, enzymes.

**May contain milk, eggs, soy, lupins, mustard, and cereals containing gluten.**

**DOSAGE:** 100%.

## CHARACTERISTICS

- » 100% Clean Label
- » Without E471-E472
- » With mixed seeds
- » With turmeric
- » Toasted aroma
- » Crispy crust
- » Soft crumb

## RECOMMENDED FOR

- » Rustic loaves

## PACKAGING:

10 kg cod 443 - Food bag (Paper | Pe HD)

## 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

<b>Troppo Buono</b>	<b>10 kg</b>
Water	5,7 L
Brewer's yeast	300 g
Salt	200 g

### PROCEDURE

Knead Troppo Buono with yeast and 5 L of water with 1<sup>st</sup> speed for about 5 minutes. Add the salt, the remaining water and knead for another 8-10 minutes with 2<sup>nd</sup> speed. Let the dough rise for 30 minutes at room temperature. Divide the dough into pieces of the desired size, round them lightly, and let them rest in proofing chamber for 30 minutes at 29-30°C. Shape into loaves and let rise for 50-60 minutes in proofing chamber. Bake at 210°C with steam for 25-30 minutes. Open the steam vent valve halfway through cooking.

**For info, recipes and technical support:**

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