



BAKERY INGREDIENTS SINCE 1904

Artisan Premium Bread

**PANE MAGGIA
BIANCO**



Artisan **PREMIUM BREAD**

Artisan Premium Bread is the bread series with a genuine feel and rustic touch. The range includes modern breads and traditional craftsmanship is honoured. As we all know, good taste and texture cannot be faked. A genuine bread must be made with love and carefully selected ingredients. As a range of premium quality, Artisan Premium Bread provides enjoyment repeatedly.

Pane Maggia Bianco is Bakels first bread base in the Artisan Premium Bread range. The bread, which originates from Maggia Valley in Switzerland, has a delicious taste and makes your bread counter stand out in a professional way. Learn more about the bread on page 4 and get inspired by delicious recipes on page 6.

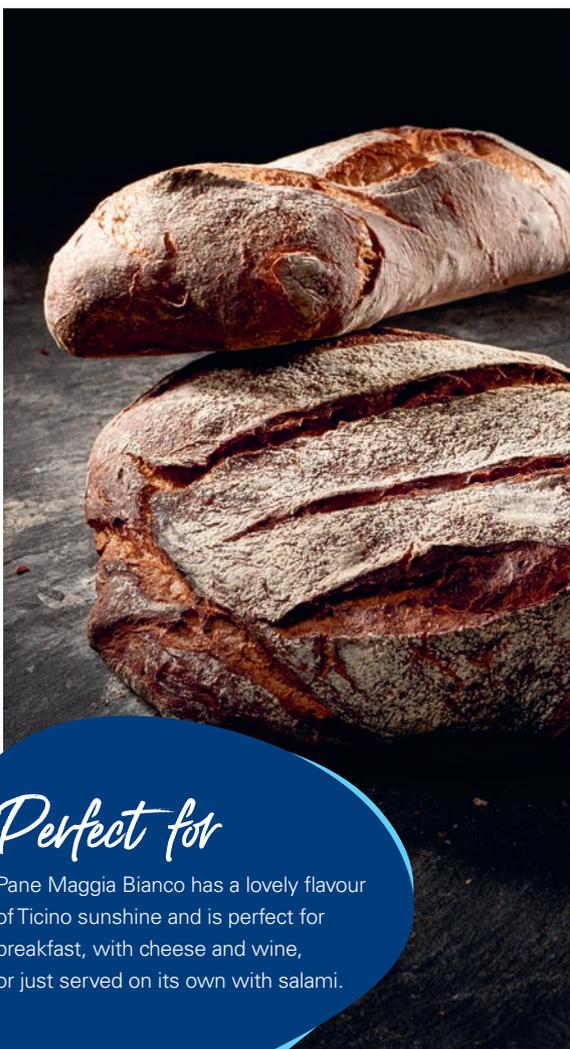




BAKELS PANE MAGGIA BIANCO

Bakels Pane Maggia Bianco is a bread base in our Artisan Premium Bread range. These bread bases have a genuine and rustic feel and taste.

A typical Pane Maggia Bread is rustic, large and round with a crispy crust and a coarse crumb, typical of the Maggia Valley in Switzerland.



Perfect for

Pane Maggia Bianco has a lovely flavour of Ticino sunshine and is perfect for breakfast, with cheese and wine, or just served on its own with salami.



PRODUCT INFORMATION



Packaging:

12,5 kg bag



Allergens:

Gluten (WHEAT)



Shelf life:

12 months



Storage:

Dry and cool 15-25 °C. Store away from direct sunlight and frost.

How to make PANE MAGGIA BIANCO IN SIX STEPS

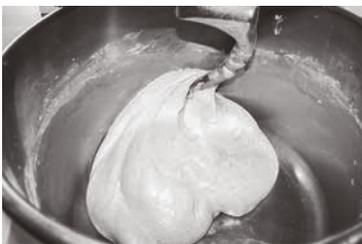


INGREDIENTS

| | |
|---------------------------|--------|
| Water | 1000 g |
| Strong wheat flour | 1000 g |
| Bakels Pane Maggia Bianco | 250 g |
| Salt | 30 g |
| Bakels Dry Yeast | 10 g |

Art no Bakels Pane Maggia Bianco **3932**
Art no Bakels Dry Yeast **2972**

METHOD



1. Mix for 7-8 min at slow speed and about 5-7 min at fast speed. Knead the dough until it is malleable and comes away from the rim of the bowl.



2. Place the dough in an oiled dough basket and leave to rest for 2-3 hours at room temperature. Cover with plastic. Make two "three folds" during the resting time.



3. Carefully empty the dough onto a floured table.



4. Weigh out and gently shape the dough pieces – do not work the dough.



5. Divide to desired size and appearance. Allow to rest for 20 min. Round shape: heavily dust the top, cut four times. Rectangular shape: lightly dust the top, cut twice in a cross shape.



6. Place the loaves in 260 °C and let the temperature fall to 230 °C. Open the damper after 20 min. Baking time depending on size. Can be baked with or without steam.

RECIPES



CIABATTA

INGREDIENTS

| | |
|---------------------------|---------------|
| Strong wheat flour | 1200 g |
| Water | approx 1000 g |
| Bakels Pane Maggia Bianco | 250 g |
| Fresh yeast | 40 g |
| Salt | 35 g |

Art no Bakels Pane Maggia Bianco **3932**

METHOD

Mix the ingredients into an elastic dough. 6 min at first speed, 6-8 min on second speed. Leave to rest in a plastic tray for 2 hours. Make one "three folds" during the resting time. Roll out the dough to 6 mm thick. Use plenty of flour. Divide to desired size and leave for fermentation at room temperature for approx 30 min. Steam: 10 sec. Startingtemp 240 °C. Bakingtemp 220 °C until it is ready.

FOCACCIA

INGREDIENTS

| | |
|---------------------------|---------------|
| Strong wheat flour | 1300 g |
| Water | approx 1000 g |
| Bakels Pane Maggia Bianco | 250 g |
| Olive oil | 75 g |
| Fresh yeast | 40 g |
| Salt | 35 g |

Art no Bakels Pane Maggia Bianco **3932**



METHOD

Mix the ingredients into an elastic dough. 6 min at first speed, 6-8 min on second speed. Divide into 2,5 kg pieces and leave to rest for 1 hour in a plastic tray. Roll out the dough to 7 mm thick and apply in a sprayed sponge cake tin (45 x 60 x 4 cm). Leave for fermentation in a prover. Remove after about 40 min and press down olives, cherry tomatoes and feta cheese. Brush with olive oil and add fresh rocket salad on top. Steam: 3 sec. Starting temp: 230 °C. Bakingtemp: 180 °C until it is ready.



ITALIAN TOAST

INGREDIENTS

| | |
|---------------------------|---------------|
| Strong wheat flour | 1300 g |
| Water | approx 1000 g |
| Bakels Pane Maggia Bianco | 250 g |
| Olive oil | 75 g |
| Fresh yeast | 40 g |
| Salt | 35 g |

Art no Bakels Pane Maggia Bianco **3932**

METHOD

Mix the ingredients into an elastic dough. 6 min at first speed, 6-8 min on second speed. Leave to rest in a plastic tray for 1 hour. Roll out the dough to 3 mm thick.

Place a piece of the rolled-out dough over a sprayed baking sheet. Brush with water and add feta cheese, sun-dried tomatoes, olives and fresh rocket. Place the other piece of the rolled-out dough over. Brush the top with olive oil and sprinkle flour. Leave for fermentation for about 40 min and bake the product. After baking, when the product has cooled, cut into lengths and divide them into triangular pieces.

FOR SUCCESSFUL
PANE MAGGIA
BREAD SALES



Offer delicious Pane Maggia sandwiches.
250 g of dough makes two sandwiches.

PERFECT WITH:

Mortadella, salami, bresaola, carne secca, prosciutto crudo, prosciutto, prosciutto di Parma, bacon, coppa, pancetta, tuna, tomatoes (fresh or dried), gherkins, formaggini, onions, olives, peperoncini, mozzarella, basil, rocket, gorgonzola etc.



 **BAKELS**

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