



bernardi®



Cookbook Miss Baker PRO



Different sectors, different applications, one mixer.

Miss Baker® is the world's first and smallest double-arm bench mixer. It allows to professionally prepare small quantities of dough, resulting in an excellent product and occupying very little space.

Why choose a double-arm Mixer ?

Slow kneading system based on the movement of two mechanical arms that reproduce human manual work, resulting in a perfectly oxygenated dough.

The very low mechanical friction prevents the dough from overheating during the kneading process, preserving the characteristics of the flour.

For this reason, this system is ideal for all leavened products.



Bernardi's exclusive compact double-arm system is the result of a company patent that allows the creation of mixers with compact dimensions and an excellent price-performance ratio.

It adapts perfectly to the needs of pastry chefs, pizza makers and restaurant managers, allowing them to prepare even the most complex recipes such as large leavened products and high-hydration doughs.

I Love
**MISS
BAKER®**

**Versatility
as a
keyword**



One mixer, many different doughs!

When it comes to food, experimentation is at the heart of all the best recipes. This is why Bernardi double-arm kneading machines are designed to be versatile and support chefs and pastry chefs in the preparation and study of their creations.

From traditional Italian recipes, through regional dishes, up to the typical doughs of foreign cultures: Bernardi products meet the needs of those who are looking for an ally in the preparation of different doughs and dishes in order to expand, enrich and complete their culinary offer.

BREAD

HOMEMADE BREAD
(DIRECT METHOD WITH BREWER'S YEAST)
CIABATTA BREAD WITH BIGA
(indirect method)
BREADSTICKS
BUNS FOR HAMBURGER

PIZZA

PAN PIZZA 100% BIGA
PIZZA ALLA PALA WITH BIGA
NAPOLITAN PIZZA

FOCACCIA

LIGURIAN FOCACCIA

SWEET LEAVENED PRODUCTS

PAN BRIOCHE
MARITOZZI

OTHER DOUGH

CHOCOLATE SHORTBREAD COOKIES
FLAKY PASTRY
SHORTCRUST PASTRY
FRESH EGG PASTA



TOTAL TIME
Approx. 5,5 hours

COOK TIME
Approx. 30 min

YIELD
2 loaves

DIFFICULTY LEVEL
Easy

HOMEMADE BREAD (DIRECT METHOD WITH BREWER'S YEAST)

INGREDIENTS NEEDED FOR THE DOUGH

500 g wheat flour (type 0 - W 240)
350 g water
10 g fresh brewer's yeast
10 g salt

INSTRUCTIONS

Pour the flour into the mixing bowl of the Miss Baker and start the kneading machine at first speed in order to aerate the flour. Add all the water of the recipe, knead at first speed for 30-60 sec. Then increase to second speed for about 3 minutes until a sufficiently homogeneous and consistent dough is obtained. Let the dough rest in the machine for 30 minutes.

Add the crumbled brewer's yeast and knead for 3 minutes at third speed, add the salt and switch to fourth speed for 6 minutes until the dough is smooth and well-strung, taking care to switch to first speed each time an ingredient is added for about 30-60 sec in order to disperse the addition evenly. Remove the dough from the bowl and place it in a well-oiled plastic container, cover it with a damp cloth or the food-grade

R PTL film supplied with the Miss Baker, and allow it to rise in mass for about 2 hours at room temperature until it doubled in volume. Proceed with the shaping by weighing and dividing the dough into two equal parts, make a pre-shape and leave to rest for 30 minutes covered.

After resting, give shape and place to rise for 2 hours at room temperature in a lightly floured basket.

Preheat the oven, then turn the loaf upside down by removing the basket, score the surface with a blade and bake at about 240°C for 30 minutes in a static oven. Temperature and baking time depend on the oven and the size of the loaf. To check that the bread is baked properly, you can knock on the base of it with your knuckles, making sure that it makes a hollow sound and that it has a golden crust.



TOTAL TIME
Approx. 21 hours

COOK TIME
Approx. 20/25 min

YIELD
7 ciabatta bread

DIFFICULTY LEVEL
Medium

CIABATTA BREAD WITH BIGA (indirect method)

INGREDIENTS NEEDED FOR THE DOUGH

BIGA
700 g wheat flour (type
0 - W 380)
315 g water
7 g fresh brewer's yeast

SECOND DOUGH
1022 g ripe biga
300 g wheat flour (type 0 - W 240)
485 g water
3 g fresh brewer's yeast
10 g malt
20 g salt

INSTRUCTIONS

Start by preparing the biga: place all the ingredients into Miss Baker's mixing bowl starting with the flour, start the mixer at first speed and after about 30-60 sec. increase to second speed for 4 minutes, until the flour is incorporated into the water and a compact, but still rough and flaky-looking, mass is obtained (the dough must not be strung).

Remove the biga from the kneading machine and let her rest for 18 hours at approx. 18°C in a food container, closed but not hermetically sealed.

Once mature, place the flour, the biga, the malt, the brewer's yeast into Miss Baker's mixing bowl. Start the kneading machine in first speed and knead at second speed for 2 minutes. Then add the 50% of the water and knead on third speed for 3 minutes. At this point, add the salt and knead for 1 minute at fourth speed; lastly, progressively add the remaining water and knead at fifth speed, until the dough is smooth, homogeneous and stretchable. This phase takes about 10 minutes.

It is important to switch to first speed each time an ingredient is added for about 30-60 sec. in order to disperse the addition evenly, while when water is added gradually through the opening in the bowl cover, it is possible to maintain the speed unchanged.

Remove the dough from the bowl and leave it to rest for 60 minutes at room temperature in a lightly oiled container, covered with a damp cloth or the food-grade PTL film supplied with the Miss Baker.

Transfer the dough onto a well-floured work surface and portion the dough in 7 parts (ciabatta) about 250-260 g in size. The size can of course vary according to your needs.

Place the ciabatta bread on a well-floured cloth and leave to rest for 30-40 minutes.

Preheat the oven to 250°C. If you have a refractory stone, use it, making sure it is hot before placing the ciabatta bread on it. Bake at 250°C for 20-25 minutes in a static oven. To check that the baking is complete, 'knock' on the underside of the ciabatta, making sure it makes a hollow sound and that it has a golden crust.

**TOTAL TIME**

Approx.13 hours

COOK TIME

20 min

YIELD

40-50 breadsticks

DIFFICULTY LEVEL

Easy

BREADSTICKS

**INGREDIENTS NEEDED
FOR THE DOUGH****FOR THE DOUGH**

550 g flour type 0 w280

290 g water

67g extra virgin olive oil

11 g salt

16 g brewer's yeast

FOR BRUSHING

20g water

20 g egg yolk

INSTRUCTIONS

Pour all the ingredients, except the salt, into the mixing bowl of Miss Baker starting with the flour. Start to knead for 4 minutes at first speed until a soft dough is obtained. Increase at second speed for three minutes; in the end add the salt and proceed on third speed for further 3 minutes until an elastic and dry dough is obtain.

Remove the dough from the bowl and roll it out into a flat, rectangular shape. Wrap the dough with food film or the food-grade PTL film supplied with the Miss Baker and place in the refrigerator for 12 hours.

Transfer the still cold dough on the working surface and portion it into strips of dough of about 20 grams each.

Gently pulling them from the centre to the ends, stretch them to the desired length and thickness.

Place the breadsticks on a baking tray covered with a baking paper and let them rise for 20 minutes at room temperature.

Preheat the oven to 180°C, at this point brush the breadsticks with the egg yolk-water mixture in order to give them a shiny appearance. If desired, gently salt the breadsticks' surface or sprinkle with seeds.

Bake at 180°C for about 20 minutes in a static oven.

In order to best enjoy the fragrance of the breadsticks, leave to rest for 3 to 4 hours after baking.



TOTAL TIME
Approx. 3 hours

COOK TIME
12 min

YIELD
18 buns

DIFFICULTY LEVEL
Medium

BUNS FOR HAMBURGER

INGREDIENTS NEEDED FOR THE DOUGH

11000 g wheat flour
(type 0 - W 320)
250 g water
300 g milk
20 g salt

40 g fresh brewer's yeast
100g eggs
70 g butter
50 g sugar

INSTRUCTIONS

Pour flour, milk, water, previously beaten eggs, sugar and crumbled brewer's yeast into Miss Baker's mixing bowl, at this point run the kneading machine for 1 minute at first speed in order to start mixing the ingredients. Increase to second speed and continue kneading for 5 minutes. As soon as the dough starts stringing, add salt and knead at third speed. When the salt is completely absorbed, add the butter, kneading for further 3 minutes always at third speed. It is important to switch to first speed each time an ingredient is added for about 30-60 sec in order to disperse the addition evenly. When the kneading process is finished, the dough should be smooth

and compact, remove the dough and let it rest for 20 minutes at room temperature. Split the dough and form into buns of about 100 g each. Allow them to rest for a further 20 minutes and place them on baking trays covered with baking paper.

Moisten the surface of the buns with water, sprinkle them with seeds and gently press them with your hands. Let them rise at room temperature for about 2 hours, until they double in size.

Preheat the oven, at this point brush with an egg yolk-water mixture before baking in order to obtain a shiny effect. Bake in a static Oven at 240°C for approx. 12 minutes.

**TOTAL TIME**

Approx. 20 hour

COOK TIME

15 min

YIELD

7 pan pizzas

DIFFICULTY LEVEL

Medium

PAN PIZZA 100% BIGA

**INGREDIENTS NEEDED
FOR THE DOUGH****BIGA**

1000 g flour w380

450 g water

10 g brewer's yeast

SECOND DOUGH

1460 g ripe biga

300 g water

10 g brewer's yeast

5 g malt

20 g salt

30 g extra virgin olive oil

INSTRUCTIONS

Start by preparing the biga: place all the ingredients into Miss Baker's mixing bowl starting with the flour, start the mixer at first speed and after about 30-60 sec. increase to second speed for 4 minutes, until the flour is incorporated into the water and a compact, but still rough and flaky-looking, mass is obtained (the dough must not be strung).

Remove the biga from the kneading machine and place it in a food container, closed but not hermetically sealed in order to mature for approx. 18-24 hours at approx. 10°C temperature (for instance in the less refrigerated part of the refrigerator).

Once mature, place the biga, malt, brewer's yeast and 150g of water into Miss Baker's mixing bowl. Start the kneading machine at first speed for 2 minutes. As soon as the ingredients are well mixed together increase to second speed and knead for further 2 minutes.

As the water is absorbed, add the remaining part in two to three times, kneading at third and fourth speed for about 10 minutes.

Before adding the last part of the water, add the salt. Increase to fifth speed by adding the oil and knead for 5 minutes until the dough is smooth and homogeneous.

Transfer the dough in a closed, well-oiled container and let it raise in mass for 40 minutes at room temperature.

Divide the dough into portions of 250 g each and transfer them to round baking tins of 18 cm diameter, previously oiled.

Roll out the dough gently and let it rise for further 90 minutes at room temperature.

Preheat the static oven to 250°C and bake for approx. 15 minutes. If you have a refractory stone, use it, making sure it is hot before placing the pans on it.

Remove from the oven and season to taste, baking if the ingredients require it.



TOTAL TIME
Approx. 21 hours

COOK TIME
10 min

YIELD
6-7 pizzas

DIFFICULTY LEVEL
Medium

PIZZA ALLA PALA WITH BIGA

INGREDIENTS NEEDED FOR THE DOUGH

BIGA
700 g wheat flour (W 340)
308 g water
6 g brewer's yeast

SECOND DOUGH
1.000 g ripe biga
300 g wheat flour (W 290)
492 g water
3 g brewer's yeast
10 g malt
20 g salt
30 g extra virgin olive oil

INSTRUCTIONS

Start by preparing the biga: place all the ingredients into Miss Baker's mixing bowl starting from the flour, start the kneading machine at first speed and after approx. 30-60 seconds increase to second speed for 4 minutes until the flour is incorporated into the water and a compact, but still rough and flaky-looking, mass is obtained (the dough must not be strung). Remove the biga from the kneading machine and place it in a food container, closed but not hermetically sealed, to mature for 18-24 hours at approx. 18°C.

As soon as the biga is mature, pour flour, biga, malt and brewer's yeast into Miss Baker's mixing bowl. Start the kneading machine at first speed and knead for 2 minutes. Then add the 50% of the water and knead at third speed for 3 minutes. At this point, add the salt and knead for 1 minute at fourth speed; lastly, gradually add the remaining water and the oil flush kneading at fifth speed, until a smooth, homogeneous and stretchable dough is obtained. This phase takes approx. 10 minutes.

Remove the dough from the bowl and allow it to rest for 60 minutes at room temperature, in a lightly oiled container, covered with a damp cloth or the food-grade PTL film supplied with the Miss Baker, until it doubled in volume.

Divide the dough into 6-7 balls of equal weight, about 250-300 g, twist and place in a floured container to rest for another hour. Preheat the oven to 250°C with refractory stone. Meanwhile, prepare the work surface with plenty of semolina flour. Then take one ball at a time from the container, dust generously with more semolina and start rolling out: gently press the dough with your fingertips, without exerting too much pressure in order to avoid deflating it, starting from the outer sides and working your way up and down the centre.

Transfer the dough directly onto the pala - or onto a well-oiled baking tray for those who do not have a refractory stone - shaking it to drain the excess semolina and handling it carefully, taking care not to deform or puncture it.

It is preferable to use the back of your hands for this operation. Season with a drizzle of extra virgin olive oil and put the pizza in the oven by placing it directly onto the refractory stone and bake at 250°C in a static oven for about 10 min.

Pizza alla pala can be served in three ways: white with a drizzle of extra virgin olive oil on the way out, gourmet by adding other ingredients after baking, or stuffed by cutting it in half always after baking. If you want a red version, it is preferable to add the tomato sauce almost at the end of baking to maintain the alveolation of the dough typical of pizza alla pala.

**TOTAL TIME**

Approx. 24 hours

COOK TIME

5 minutes at 250°

YIELD

6 - 7 Neapolitan pizzas

DIFFICULTY LEVEL

Medium

NAPOLITAN PIZZA

**INGREDIENTS NEEDED
FOR THE DOUGH**

1000 g flour type "00" w
280
630 g water
20 g salt
4 g fresh brewer's yeast

INSTRUCTIONS

Pour all the ingredients except salt and 30 g water into Miss Baker's mixing bowl and start kneading at first speed for 3 minutes. When the dough is strung, increase to third speed by adding the remaining water and salt, keep on with the kneading till a smooth and homogeneous dough is obtained, this last step will take approx. 10 minutes. Remove the dough and place in a covered, lightly oiled tub for 60 to 90 minutes at room temperature and then another 18 to 22 hours in the refrigerator at 4°.

After this time, remove the dough from the refrigerator and let it rest for 30 minutes at room temperature, before shaping the dough balls. At this point divide the dough in balls of 240/260 g each and allow them to rest in a covered container for further 3/5 hours at room temperature. Roll out the pizzas, season to your liking and bake in a static oven, preferably on a refractory stone, at 250°C for about 5 minutes. If you have a dedicated pizza oven, bake at 380°C for 70 to 90 seconds.

**TOTAL TIME**

Approx. 3 hours

COOK TIME

12 minutes

YIELD

2 focaccia 30x35

DIFFICULTY LEVEL

Easy

FOCACCIA GENOVESE (LIGURIAN FOCACCIA)

**INGREDIENTS NEEDED
FOR THE DOUGH**

600 g wheat flour w240
400 g water
20 g brewer's yeast
60 g extra virgin olive oil
15 g malt powder
15 g salt

FOR THE BRINE

400 g water
200 g extra virgin olive oil
30 g fine sea salt

INSTRUCTIONS

Pour flour, malt, crumbled brewer's yeast into Miss Baker's mixing bowl and start the kneading machine at first speed in order to aerate the flour and disperse the yeasts evenly. Add the 90% of water of the recipe and knead at first speed for 30-60 sec. then knead at second speed for 2 minutes and then increase to third speed for 3 minutes.

Add the salt keeping on kneading for 1 minute, then add the remaining water kneading at first speed for 30-60 sec and then switch to fourth speed for 4 minutes.

Lastly, add the oil flush without stopping the machine and let the dough strung for further 5 minutes in order to obtain a homogeneous and elastic dough.

Transfer the dough in a closed container for about 1 hour at room temperature.

Grease two 35x30 cm high-sided baking tins and place half the dough (approx. 555 g) in each. Allow it to rest for 15 minutes and start rolling it out. If the dough does not roll out easily, let it rest for a few more minutes and finish rolling it out later, taking care not to break the dough.

Grease the entire surface well with 2/3 of well beaten brine and leave to rise for another 45 minutes at room temperature. Bake in a static oven at 220°C for about 12 minutes.

Once baked, further brush the focaccia with the remaining brine.

**TOTAL TIME**

Approx. 6 hours

COOK TIME

15 min at 180°

YIELD

1140 g - 2 buns

DIFFICULTY LEVEL

Medium

PAN BRIOCHE

**INGREDIENTS NEEDED
FOR THE DOUGH**

500 g flour type 0 w240
15 g brewer's yeast
170 g whole fresh eggs (3 pts)
30 egg yolks (2 pts)
80 g fresh whole milk
60 g caster sugar
15 g honey
160 g softened butter
8 g salt

FOR BRUSHING

20 g egg yolk
20 g water

INSTRUCTIONS

Pour all the ingredients except butter and salt into Miss Baker's mixing bowl and start kneading for 2 minutes at first speed, in order to mix all the ingredients together. Increase to third speed for 8 minutes and let the dough strung. At this point add little by little the butter and increase to fifth speed for 5 minutes; taking care to switch at first speed at each insertion of a new ingredients for about 30-60 sec in order to disperse the addition evenly. When the dough has completely incorporated the butter and it has a great gluten mesh, add the salt and knead for approx. 3 minutes always at fifth speed till a homogeneous and elastic dough is obtained. Place the dough into a container and let it rest at room temperature covering it with film or the food grade PTL film supplied with the Miss Baker, until it doubles in volume.

At this point place the dough onto a working surface and give some reinforcing folds and interrupt the rising process. Then place the dough in the refrigerator in a covered container for about 3 hours.

After this time, form three balls of about 300g each, taking care to round them very well. It is very important that the dough is very closed and compact in order to ensure a fine alveolation in the final product. At this point transfer the balls into a well-buttered 28x10 cm rectangular baking tray. Allow them to rest for 1 hour until they double in volume. In the meantime, preheat the oven, then brush the surface of the pan brioche with the water egg yolk mixture and bake at 180°C in a static oven for 15 minutes. Once baked, allow to rest for a couple of minutes then remove the dough from the baking tray and allow to cool completely before cutting.

**TOTAL TIME**

Approx. 5 hours

COOK TIME

10 min

YIELD

20 maritozzi

DIFFICULTY LEVEL

Medium-high

MARITOZZI

**INGREDIENTS NEEDED
FOR THE DOUGH**

360 g flour W 380
140 g flour W 200
25 brewer's yeast
60 g sugar
125 g water
150 g eggs
13 g honey

Peel of half lemon
10 g orange paste or
very thick and dry jam
50 g egg yolk
7 g salt
110 g butter

FOR THE FILLING
250 g cream
25 g powdered sugar

FOR BRUSHING
30 g milk
30 g egg yolk

INSTRUCTIONS

Pour flour, crumbled brewer's yeast, sugar, water, previously beaten eggs, honey, lemons zest and orange paste into Miss Baker's mixing bowl. Start kneading at first speed for 2 minutes in order to mix all the ingredients together and then increase to third speed for 3 minutes at this point switch to fifth speed for further 5 minutes.

Add half of the egg yolk with the dissolved salt and knead for 5-7 minutes at fifth speed, until it is strung. Add the rest of the egg yolk and the softened butter in 2-3 insertions, kneading for another 10-15 minutes; taking care to switch to first speed with each ingredient insertion for about 30-60 sec in order to disperse the addition evenly.

At the end of the kneading, the dough should be smooth, well-strung and with a good structured. Transfer to a container and cover with foil or the food grade PTL film supplied with the Miss Baker, then allow it to rise at room temperature for 3 hours.

Once the dough has risen in mass, divide the dough into pieces of 50-60 g in size and shape them into oval balls. Place them on a baking tray with baking paper, cover with food film and leave to rise for 60-90 minutes at room temperature.

Preheat the oven to 190°C, then brush the surface of each maritozzo with the well-beaten milk and egg yolk mixture in order to give it a shine.

Bake in a static oven at 190°C for 10 minutes, take out of the oven and leave to cool before filling.

In the meantime, whip the sweetened cream to stiff peaks and place it in a piping bag. For the filling, cut the maritozzi sideways without splitting them completely in two, squeeze in plenty of whipped cream and smooth it out well with a spatula.

Before serving, sprinkle with more powdered sugar.

**TOTAL TIME**

About 2 hours

COOK TIME

15 min

YIELD

950 g total mass of the dough

DIFFICULTY LEVEL

Easy

CHOCOLATE SHORTBREAD COOKIES

**INGREDIENTS NEEDED
FOR THE SHORTBREAD**

400 g shortbread flour w130
170 g iced sugar
45 g cocoa powder
350 g softened butter
30 g eggs
2 g salt

INSTRUCTIONS

Pour all the ingredients into Miss Baker's mixing bowl starting with the flour and start the kneading machine at first speed for 30-60 sec. Then proceed at second speed for 2 minutes. Stop the kneading machine and, with the aid of a spatula, lightly scoop the mixture towards the centre; at this point increase to fifth speed for further 8 minutes.

At the end of the kneading process, the dough should be compact and homogeneous. Remove the dough from the bowl, compact it in a slightly way and place it in the refrigerator wrapped in a food film for at least 60 minutes, the ideal is 10-12 hours in order to firm up.

Roll out the shortbread with the aid of a rolling pin to a thickness of 5-10 mm, at this point form the cookies using cutters or pastry cutter to your liking.

Preheat the convection oven to 170°C. Brush the cookies with egg white in order to obtain a glossy effect and sprinkle with a little caster sugar.

Bake in a convection oven 179°C for approx. 15 minutes.

**TOTAL TIME**

Approx. 7 hours

YIELD

2,4 kg final dough

DIFFICULTY LEVEL

Medium/High

FLAKY PASTRY

**INGREDIENTS NEEDED
FOR THE DOUGH****FOR THE DÉTREMPE**

700 g Flour
400 g Water
300 g Butter
20 g Salt

FOR THE BEURRAGE

300 g Flour
700 g Butter

INSTRUCTIONS

Prepare the détrempe by pouring the flour into Miss Baker's mixing bowl and then adding the other ingredients. Start at first speed and then increase to third speed when the ingredients start to come together. Knead for 15 minutes until a soft and silky dough is obtained. Let the dough rest in the refrigerator in a plastic container for 30 minutes.

Prepare the beurrage using the kneading machine by mixing the butter, which has been left to set outside the fridge, and the flour. At this point knead the dough on the work surface to form a dough brick to be left to rest

in the refrigerator for about 30 minutes wrapped in cling film or the food grade PTL film supplied with the Miss Baker.

With the help of a rolling pin, roll out the détrempe into a rectangular shape. Place the beurrage on the dough, covering 2/3 of it, then fold the remaining free dough over the beurrage and close in a wallet shape. Repeat the procedure for at least 2 or 3 more times to allow the dough to flake: roll out again, give it a turn forming 4 folds and let it rest in the fridge for about 2 hours.



TOTAL TIME
Approx. 1 hour

YIELD
950 g final dough

(Approx. 4 quiche)

DIFFICULTY LEVEL
Easy

SHORTCRUST PASTRY

INGREDIENTS NEEDED FOR THE DOUGH

300 g flour w 160/180
200 g flour 260/280
250 g butter
10 g salt
175 g water

INSTRUCTIONS

Pour into Miss Baker's mixing bowl the 2 types of flour and the salt, mixing everything with a spoon. Cut the fridge-cold butter into small cubes directly on the flour, then start the mixer on first speed for sanding. Let the machine knead for approx. 20 minutes until a grainy, sand-like mixture is obtained. Then incorporate the water slowly while working at fourth speed for about 5 min until a smooth, homogeneous dough is obtained.

Remove the dough from the bowl, wrap it in baking paper, cling film or the food-grade PTL film supplied with the Miss Baker and place it in the refrigerator for at least 30 minutes before rolling it out and stuffing as desired.

Temperature and cook time can vary according to the type and quantity of the filling.



TOTAL TIME
Approx. 20 min

YIELD
1, kg fresh pasta

DIFFICULTY LEVEL
Easy

FRESH EGG PASTA

INGREDIENTS NEEDED FOR THE DOUGH

1000 g flour “00” for pasta
500 g whole eggs
12 g fine sea salt

INSTRUCTIONS

Beat the eggs and add the salt. Pour the flour into Miss Baker’s mixing bowl with approx. 350g of eggs. Start the kneading machine at first speed for about 1 minute then increase to fifth speed for 5 minutes; at this point the egg should be well distributed, and the dough shouldn’t be grainy. Continue to knead for 2 minutes at third speed pouring the remaining

egg flush, making sure that the dough is smooth and that no egg remains at the bottom of the bowl. The dough should be compact, but it is not so important that it is too smooth because it will take on more structure as it is rolled out.

Remove the dough from the bowl and let it rest for at least 10 minutes before the rolling out and the shaping desired.

NOTES



Since 1983 The best technology for leavened products.

The birth of the company was determined by the need of the founder Elvio Bernardi to equip himself with a mixer capable of working doughs for home baking. It was the early 80's and there were only small spiral kneaders available on the market. However, the experience of working as boy in a small confectionery company suggested that for a good leavened dough there was no better system than a double arm kneading system. The search for perfection, therefore, pushed him to create for himself a small double arm kneading machine, which was soon replicated to make it a profession.

This passion was passed on to the second generation of the family which, while keeping faith with its origins, adopted the most modern "Smart Technology" systems and accepted the challenges posed by the fourth industrial revolution.



«Keeping up with the times requires bold decisions. This is the only way to achieve change»



NOTES



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