

## BREAD MIXES

# ARTISAN BREAD MIX

- Natural Artisanal-style flavour
- Convenient and easy to use
- Consistent product quality

## BASIC RECIPE

INGREDIENTS	WEIGHT (KG OR L)		%
Mauri Artisan Bread Mix	5.000kg	12.500kg	100%
Mauri Instant Dried Yeast OR	0.060kg	0.150kg	1.2%
Mauri Compressed Yeast	0.180kg	0.450kg	3.6%
Water (variable)	3.000L (cold refrigerated water)	7.500L	60%
Total Dough Weight	8.240kg	20.600kg	
Yield	variable	variable	

## METHOD

### MIXING TIME (SPIRAL MIXER)

2 minutes on speed 1 followed by 7.5–8.5 minutes on 2nd speed or until optimum dough development to achieve a finished dough temperature of 23–25°C. Place dough into lightly oiled container and allow 20 minutes Bulk Ferment. Gently fold dough (half turn) and allow a further 20 minutes ferment.

\* Note: 40 minutes recovery time, critical for rehydration of sour.

### SCALING

The weight of each dough piece will vary according to the product variation.

### INTERMEDIATE PROOF

10 minutes.

### MOULDING

By hand or as per manufacturers recommended settings through machine. Try using semolina to dust the work

surface.

### **FINAL PROOF**

40-60 minutes.

### **PROOFER SETTINGS**

86% relative humidity, 38°C.

### **BAKING**

Bake time will vary depending on the scale/product weight (approx. 20-35 minutes).

### **OVEN SETTINGS**

Bake at 240°C for the first 5 minutes with steam. Drop the temperature to 200°C for the remaining 25-30 minutes. Vent when dropping temperature.

### **STEAM**

Recommended for the first 5 minutes.