

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.