

BREAD MIXES

CRUSTY BREAD MIX

- Distinctive crust quality
- Convenient and easy to use
- Consistent product quality

BASIC RECIPE

INGREDIENTS	WEIGHT (KG OR L)		%
MAURI Crusty 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)	2.900L	7.250L	58%
Total Dough Weight	8.140kg	20.350kg	
Yield	variable	variable	

METHOD

MIXING TIME (SPIRAL MIXER)

2 minutes 1st speed, 7-9 minutes 2nd speed or until optimum dough development to achieve a finished dough temperature of 26-28°C.

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.

FINAL PROOF

40-60 minutes.

PROOFER SETTINGS

85% relative humidity, 38°C.

BAKING

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

OVEN SETTINGS



210-230°C.

STEAM

Recommended.



CUSTOMER SERVICE

1800 649 494

www.mauri.com.au

AUSTRALIA

1 Braidwood Street
Enfield NSW 2136

NEW ZEALAND

73-105 Great South Road
Otahuhu, Auckland 1640

Ph: 0800 937 866

This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.