

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.