

BAKERS' FLOUR

MAXIMUS STRONG BAKERS FLOUR 25KG

This is a versatile bread dough that can be used for a range of soft bread products including soft rolls, loaves and savoury scrolls.

BASIC RECIPE

INGREDIENTS	WEIGHT (KG OR L)	%
1 MAURI Victory or Maximus Flour	5.000kg	100%
1 Salt	0.100kg	2%
1 MAURI Soft Specialty Improver	0.050kg	1%
1 Oil	0.050kg	1%
1 MAURI Dried Yeast	0.065kg	1.3%
1 Water (Variable)	3.000L	60%

METHOD

<p><b>STEP 1</b></p> <p>Mix and develop all ingredients for 2 minutes on low speed, followed by 6–9 minutes on speed 2 (until peak development is achieved).</p>
<p><b>STEP 2</b></p> <p>Remove from mixer and allow a 5 minute rest period.</p>
<p><b>STEP 3</b></p> <p>Scale into required weight and round up.</p>
<p><b>STEP 4</b></p> <p>Allow another 5 minute rest.</p>
<p><b>STEP 5</b></p> <p>Shape as required and place into prepared tins or trays.</p>
<p><b>STEP 6</b></p> <p>Proof for approximately 45 minutes until peak height is reached.</p>
<p><b>STEP 7</b></p> <p>Bake as required (bake time and temperature will depend on scale weight used).</p>