

CAKE, SPONGE & MUFFIN

VARIETY LOAF MIX

MAURI Variety Loaf Mix is a complete mix used to make a variety of banana and fruit breads. Commonly referred to as 'bread', the loaf resembles more of a cake with a moist, dense texture. It is traditionally baked in a large loaf pan and cut into thick slices served either fresh or lightly toasted. You can also use mini loaf pans for individual serves.

A variety of recipes make this product extremely versatile for any bakery or café.

BASIC RECIPE

INGREDIENTS	WEIGHT (KG OR L)
MAURI Variety Loaf Mix	1.000kg
Egg	0.380kg
Oil	0.200kg
Banana Pulp	1.000kg

METHOD

STEP 1

Place all ingredients in a bowl. Using a beater, mix on low speed for 1 minute. Scrape down.

STEP 2

Mix for a further 4 minutes on low speed.

STEP 3

Deposit 2kg batter into a greased 700g loaf pan.

STEP 4

Bake at 180°C for approximately 90 minutes or until baked.

STEP 5

If desired, lightly glaze the top of loaf with melted apricot jam.

Note: For a variety of additional recipes including Pear & Raspberry Bread, Fig & Ginger Bread, Apricot & Coconut Loaf, Sour Cherry & Almond Loaf and Sticky Date Bread please contact your Sales Representative or Customer Service.