



Victory BAKERS FLOUR

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

INGREDIENTS

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

1. Step 1

Mix and develop all ingredients for 2 minutes on low speed, followed by 6–9 minutes on speed 2 (until peak development is achieved).

2. Step 2

Remove from mixer and allow a 5 minute rest period.

3. Step 3

Scale into required weight and round up.



4. Step 4

Allow another 5 minute rest.

5. Step 5

Shape as required and place into prepared tins or trays.

6. Step 6

Proof for approximately 45 minutes until peak height is reached.

7. Step 7

Bake as required (bake time and temperature will depend on scale weight used).