

BREAD IMPROVERS, CONDITIONERS & CONCENTRATES

BASIL PANINI

Back-to-school time is just around the corner, which means lunchbox prep! Offer parents a convenient 'grab-n-go' to fuel their kids' busy day with this Basil Panini recipe. Try it in your bakery today.

We hope you enjoy the recipe!

INGREDIENTS

INGREDIENTS	WEIGHT
Basil Pesto	0.400kg
MAURI Victory or Maximus Flour	2.000kg
Salt	0.100kg
MAURI Soft Specialty Improver	0.100kg
MAURI Dried Yeast	0.075kg
Water (Variable)	2.875kg
Olive Oil	0.250kg

METHOD

STEP 1

Mix and develop all ingredients for 2 minutes on first speed followed by 7 minutes on second speed or until clear.

STEP 2

Remove from bowl and allow short rest period on a floured surface.

STEP 3

Cut into 85g portions.

STEP 4

Round up and allow another rest.

STEP 5

Dust bench top well with flour and roll each dough piece into a panini shape.

STEP 6

Proof for only 10–15 minutes in a moderate prover.

STEP 7

Bake at 180°C for 10 minutes with no steam or vent.



These instructions may vary depending on manufacturer's premises and equipment used.



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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.