

## 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. Product is best enjoyed fresh on the day of bake. Storage temperature: ambient below 25°C.*