

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

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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.