




**DISPLAY
CONDITIONS**

Ambient


CATEGORY

Bakery

CHAKALAKA BREAD FULL MIX

INGREDIENTS

Group Ingredients

Ingredient

Chakalaka Bread Full Mix

Yeast

Water

KG

2.000

0.040

1.200

Total Weight: 3.240

METHOD

Mix all the ingredients together as required. 2 mins slow and 6 mins fast. Dough temperature 28°C - 30°C. Floor time 10 minutes. Scale Chakalaka Speciality bread 0.450 kg, Chakalaka Focaccia 0.300 kg, Chakalaka Potbrood 1.600 kg or Chakalaka Pizza 1.000 kg. Final proof ±40 minutes. Bake at 230°C for ±28 minutes with steam at start of baking.