



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery

MIELIE BREAD FULL MIX

INGREDIENTS

Group Ingredients

Ingredient

Mielie Bread Full Mix
Yeast
Water
Corn (Drained)

KG

2.000

0.040

1.000

0.415

Total Weight: 3.455

METHOD

Place all ingredients except corn into the mixing bowl. Mixing time depends on type of mixer used. Lastly add corn and mix 1 minute on slow speed. Dough temperature 28°C - 30°C. Floor time 10 minutes. Scale as required. First proof 10 minutes. Mould as required. Final proof \pm 40 minutes. Bake at \pm 230°C with steam at start of baking.