

## Recipe Sheet

**Code Number:** ABM/PRS/0011  
**Name:** MULTI-GRAIN BREAD  
**Statement:** Crusty & Healthy Multi-Grain Bread using AB Mauri multi grain bread mix, Mauritec and Mauri Instant dry yeast



<b>Recipe:</b>	
AB Mauri Pinnacle Multi-Grains Bread Mix	300g
Bread Flour	700g
Water	620g
Mauritec	30g
Mauri Instant Yeast	12g
<b>Total weight</b>	1662g
<b>No of Loaves (300g)</b>	5.5 pcs

<b>Process:</b>
1. Assemble all ingredients; get ready the ideal water temp. of 0 to 1°C.
2. Put all dry ingredients into the mixing bowl and add in Yeast & Water.
3. Mix on slow (1 <sup>st</sup> ) for 2 minutes and change to Medium Speed (2 <sup>nd</sup> ) for another 10 - 12 minutes until the dough is fully developed.
4. Rest the dough for 10 minutes and cover the dough to prevent skinning.
5. Cut the dough into 300 g and further rest for another 10 minutes.
6. Shaping the dough to desired shape.
7. Proceed to final resting bread tin/tray for app. 1hr. and 30 minutes.
8. Bake at 210°C for 22 to 25 minutes.

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