

Recipe Sheet

Code Number: ABM/PRS/010
Name: CRUSTY BREAD
Statement: Crispy Crusty Bread using AB Mauri crusty bread mix and mauri compressed yeast.



Recipe:	
A. AB Mauri Pinnacle Crusty Bread Mix	1000g
Mauri Compressed Yeast	20g
Water	640g
Total weight	1660g
Number of loaves (300 g)	5.5 loaves

Process:
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 and water.
3. Mix on slow (1 st) speed for 2 minutes and change to medium speed (2 nd) for another 9 to 10 minutes until the dough is 90% developed.
4. Rest the dough for 20 minutes and cover the dough to prevent skinning.
6. Cut into 300g each and round it and further rest for 30 to 45 minutes.
7. Shaping the dough to desired shape.
8. Proceed to final resting bread tin for app. 1hour and 30 minutes.
9. Bake at 230°C for 20 minutes.

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