

5" Bread Bowl

(Mauri Crusty Bread Mix)

Ingredients

Mauri Crusty Bread Mix
Mauripan Instant Yeast
Cold Water

Weight (gm)

1000
10
600

1. Blend all dry ingredients at low speed.
2. Add water and mix dough at low speed for 2 mins, then mix at high speed to optimal development.
3. Rest the dough for 15 mins. Cover with a plastic sheet to prevent skinning.
4. Scale 250gm dough weight and allow to rest for about 10 mins.
5. Round dough and place on non-stick baking tray.
6. Proof at 40°C and RH 80% for about 75 mins.
7. Bake at 220°C (top and bottom heat) for about 25 mins. Baking condition varies upon oven used and dough weight.



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