

Crusty Wholemeal Sandwich

Mauripan Instant Dry Yeast (LS), Pinnacle Wholemeal Mix & Voltex Crusty



Ingredients:

Group A	Weight (g)
Bread flour	600
Pinnacle Wholemeal Mix	400
Multigrain Mix	200
Mauripan Low Sugar IDY	15
Voltex Crusty	10
Sugar	50
Group B	
Cold water	700

Production Method:

1. Transfer Group A into mixing bowl and mix at low speed for 1 minutes.
2. Add in Group B and mix for 1 minutes at slow speed 10 minutes high speed or until the dough is fully developed.
3. Rest the dough for 10 minutes on bench.
4. Divide the dough into 600g dough weight.
5. Round and rest the dough for 30 minutes.
6. Mold into log shape and place on baking tray.
7. Proof for 70 – 80 minutes at 38°C humidity 85%.
8. Score the bread. Bake at 210°C (Top) 220°C (Bottom) for 20 - 25 minutes with steam for 15 seconds.
9. Remove from baking tin and cool on wired rack before serving.

(The recipe can make 3 x 600g loaf)



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