

# Muesli Loaf Bread

(Mauri Wholemeal Mix & Mauri Multigrain Mix)



## Group A

Bread flour	700
<b>Mauri Multigrain Mix</b>	<b>100</b>
<b>Mauri Wholemeal Mix</b>	<b>200</b>
<b>Mauripan Instant Dry Yeast</b>	<b>15</b>
<b>Mauri Voltex Gold</b>	<b>5</b>
Salt	10
Sugar	80
Cold Water	630
Unsalted Butter	80

## Weight (gm)

## Group B

Raisins	100
Walnut	100
Dried Apricot	100
Pumpkin seeds	100

1. Mix group A at medium speed until fully developed (about 10 minutes).
2. Add in group B until well mixed.
3. Rest dough for 20 minutes and cover it properly to prevent skinning.
4. Divide the dough into desired size and rest the dough for 10 minutes, cover the dough.
5. Proof at 38°C with 85% humidity for 60 - 90 minutes.
6. Bake at 220°C (top heat) and 210°C (bottom heat) for 35-38 minutes.

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