

# Multigrain Crusty

(Mauri White Bun Mix & Multigrain Mix)



## Ingredients

	Weight (gm)
Mauri White Bun Mix	800
Mauri Multigrain Mix	200
Mauripan Instant Yeast	20
Water	600
Salt	15
Bread Improver (Voltex Crusty)	5

1. Put all the ingredients in a mixing bowl, including the yeast and water.
2. Mix at low speed (1st) for 5 mins, continue mixing at medium speed (2nd) for 12-15 mins until the dough is fully developed.
3. Rest the dough for 10 minutes and cover the dough to prevent skinning.
4. Shape the dough into desired shape using dough weight around 300 - 400gm for baguette and 100 - 200gm for mini baguette.
5. Proof for 1 hr and 45 mins.
6. Bake at temperature top 230°C and bottom 220°C for 20 - 30 mins.

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