

Shokupan

(Mauri Japanese Bread Improver)



<i>Ingredients A</i>	<i>Percentage</i>	<i>Weight (gm)</i>
Bread Flour	100.0	1000
Mauri Japanese Bread Improver	1.0	10
Sugar	13.0	130
Salt	1.6	16
Mauripan IDY	1.5	15
 <i>Ingredients B</i>		
Eggs	10.0	100
Milk	31.0	310
Water	25.0	250
 <i>Ingredients C</i>		
Butter	10.0	100



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1. Transfer Ingredients A into the mixing bowl.
2. Mix ingredients A with mixer at low speed.
3. Add in Ingredients B into the mixing bowl.
4. Mix for 8 mins (or until the “clean bowl” is observed).
5. Add in the butter.
6. Mix until the dough is well-developed (7 - 8 mins).
7. Rest the dough for 10 mins.
8. Divide the dough into 110 gm dough.
9. Round and rest the dough for 5 mins.
10. Knead and roll the dough into elongated shape.
11. Keep the dough and rest the dough for about 5 mins.
12. Repeat “Step 10” and put the 4 pieces of dough into the bread tins.
13. Proof the dough at 38°C, 85% RH until double its original size.
14. Bake at Top oven (205°C - Top ; 225°C - bottom) for 24-26 mins.
15. Cool the breads at the cooling rack.

*Recipe makes about 4 loaves of bread (440gm dough weight).

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