

# White Loaf Bread

(Mauri Finetex)

## Ingredients



	Weight (gm)
Bread Flour	1000
Mauripan Instant Yeast	15
Salt	18
Sugar	40
Mauri Finetex	10
Cold water (0-1°C)	600
Shortening	20

1. Weigh all ingredients.
2. Place all dry ingredients into the mixer and mix for 1 min.
3. Add in water and mix for 7 mins.
4. Add in shortening and mix for 6 mins (or until dough is well developed).
5. Round the dough and rest for 10 mins.
6. Scale the dough into 450gm per piece, round and rest for 5 mins.
7. Shape the dough and put into bread tin.
8. Proof at 40°C and RH 80% for approximately 60 mins.
9. Bake at 230°C top 210°C bottom for about 30 to 35 mins

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