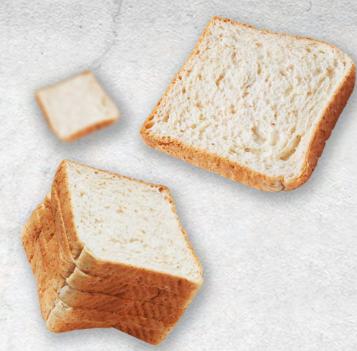
Wholemeal Bread

(Mauri Wholemeal Bread Mix)





Weight	(om)
11008100	18110

Mauri Wholemeal Bread Mix	135
Unsalted Butter (softened)	10
Water	80
Mauripan Instant Dry Yeast	2

- 1. Weigh wholemeal bread mix into a bowl.

 Make a hole in the middle of the mix and add in yeast.
- 2. Add water into the yeast and knead using hand.
- 3. Add in softened butter and continue knead in the bowl until all ingredients are combined.
- 4. Transfer dough onto table. Knead until the dough is smooth and fully developed.
- 5. Rest dough for 10 mins. Cut the dough into 30g and round it.
- 6. Rest for another 10 mins. Round the dough and put 9 pcs into a tray (18cm x 18cm x 4cm). Dough arrangement should be 3 pcs per row x 3 rows.
- 7. Proof at room temperature for about 1 hour until the dough double its size.
- 8. Egg wash the dough and bake at 180°C for about 20 mins. Baking temp and time may varies with different oven type and condition.





