

Wholemeal Bread

(Mauri Wholemeal Bread Mix)



Mauri Wholemeal Bread Mix

Unsalted Butter (softened)

Water

Mauripan Instant Dry Yeast

Weight (gm)

135

10

80

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.

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