

Wholemeal Bread

(Mauri Wholemeal Mix)

Ingredients



	Weight (gm)
Mauri Wholemeal Mix	600
Bread flour	400
Water	600
Sugar	40
Shortening	40
Bread Improver (Voltex Gold)	5
Mauripan Instant Yeast	15

1. Blend all dry ingredients at low speed for about 1 min.
2. Add in water and mix at low speed (1st) for 2 mins, and then mix at high speed until dough is fully developed.
3. Rest the dough for 10 mins. Cover the dough with a plastic sheet to prevent skinning.
4. Scale to desired weight, shape and allow to rest for 10 - 15 mins.
5. Proof at 40°C and RH 80% for approximately 60 mins.
6. Bake at 200°C for about 20 - 30 mins. Baking condition varies upon dough weight and oven used.

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