

Mixed Vegetables Herbs Cheese Loaf

Mauripan Instant Dry Yeast, Voltex Fresh & Maurisoft



Ingredients:

Group A	Weight (g)
Bread flour	1000
Mauripan IDY	20
Voltex Fresh	10
Maurisoft	3
Sugar	50
Salt	18
Mixed herbs	8
Butter/Margarine	50
Group B	
Cold water	550
Group c	
Spring onions	100
Carrot (cubes)	100
Black olives (slices)	100
Sun dried tomatoes (slices)	100
Cheese cubes	100

Production Method:

1. Transfer Group A into mixing bowl and mix at low speed for 1 minutes.
2. Add in Group B and mix for 1 minutes at slow speed 10 minutes high speed or until the dough is fully developed.
3. Add in Group C and mix for 1 minutes 30 seconds at slow speed until combined.
4. Rest the dough for 10 minutes on bench.
5. Divide the dough into 550g dough weight.
6. Round and rest the dough for 10 minutes.
7. Mold into log shape and place into loaf tin.
8. Proof for 70 – 80 minutes at 38°C humidity 85%.
9. Bake at 230°C (Top) 220°C (Bottom) for 28 – 30 minutes with lid.
10. Remove from baking tin and cool on wired rack before serving.

(The recipe can make 4 x 550g loaf)



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