

Marble Purple Sweet Potato Loaf

Mauri Purple Sweet Potato Bread Mix, Mauri Sweet Bun Mix & Mauripan Instant Dry Yeast



Ingredients (White Dough):

Group A	Weight (g)
Mauri Sweet Bun Mix	1000
Mauripan Instant Dry Yeast	18
Butter/Margarine	80
Group B	
Eggs	80
Cold water	400

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. Rest the dough for 5 minutes on bench.
4. Divide the dough into 165g dough weight.
5. Round and rest the dough for 5 minutes.
6. Roll in log shape.

Ingredients (Light Purple Dough):

Group A	Weight (g)
Mauri Purple Sweet Potato Bread Mix	500
Mauri Sweet Bun Mix	500
Mauripan Instant Dry Yeast	18
Butter/Margarine	80
Group B	
Eggs	80
Cold water	400

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. Rest the dough for 5 minutes on bench.
4. Divide the dough into 165g dough weight.
5. Round and rest the dough for 5 minutes.
6. Roll in log shape.

Ingredients (Purple Dough):

Group A	Weight (g)
Mauri Purple Sweet Potato Bread Mix	1000
Mauripan Instant Dry Yeast	18
Butter/Margarine	80
Group B	
Eggs	80
Cold water	400

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. Rest the dough for 5 minutes on bench.
4. Divide the dough into 165g dough weight.
5. Round and rest the dough for 5 minutes.
6. Roll in log shape.

Assemble:

1. Take each different coloured dough and braid.
2. Put dough into bread tin.
3. Proof the dough at 38°C and RH 85%.
4. Bake at 220°C (Top) 210°C (Bottom) for 28 – 30 minutes with lid.

Cool the bread at the cooling rack before cutting to show the beautiful pattern inside of the bread.



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