



CATEGORY

Breads, Rolls & Pastry

CORN BREAD

INGREDIENTS

Group 1

Ingredient	KG
BAKELS MAIZE OPTIMA	1.000
Bread Flour	1.000
BAKELS INSTANT ACTIVE DRIED YEAST	0.020
Water	1.200
Total Weight:	3.220

METHOD

Mix Group 1 for 3 Minutes at slow speed and then 6-7 minutes on high speed or until the dough is well developed. Allow dough to rest for 25 minutes. Scale 500 gm of dough and rest further for 25 minutes. Mould the dough into desired shapes. Prove the dough at 37°C and humidity 75. Bake the dough.