



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Lean



## FINISHED PRODUCT

Baguette, Crusty Bread

# AMAIZENG COCO-CORN BREAD

## OVERVIEW

19-008

## INGREDIENTS

### Group 1

Ingredient	KG	%
Water	0.300	60.00
BAKELS MAIZE OPTIMA	0.500	100.00
Bread Flour	0.500	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	2.00
Coconut Meat (from niyog)	0.300	60.00
Charcoal	-	-
<b>Total Weight:</b> 1.610		

**Yield:** 4 loaves

## METHOD

How to do it:

1. Burn wood or coconut shell charcoal for about 2 to 3 minutes.
2. Place the burned charcoal on the top of the grated coconut meat to infuse the flavor of the coal, and let it cool.
3. Add 200 to 250 grams of water and extract the coconut milk. Strain.
4. In a mixing bowl dry mix Bakels Maize Optima, bread flour, and Bakels Instant Active Dry Yeast for 3 minutes at low speed.
5. Add charcoal-infused coconut milk and continue mixing at high speed for about 6 to 7 minutes or until dough is well-developed.
6. Allow the dough to rest for 20 to 25 minutes.
7. Divide the dough into 400-gram portions for loaf-type kind of panning.
8. Proof.
9. Bake at 180°C.
10. Let it cool and enjoy!