

# CORN BREAD

## OVERVIEW

18-012

## INGREDIENTS

### Group Bread

Ingredient	KG	%
BAKELS MAIZE OPTIMA	0.500	100.00
Bread Flour	0.500	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	2.00
Water	0.600	120.00
Total Weight: 1.610		

**Yield:** 4 x 400g dough

## METHOD

How to do it:

1. Mix Bakels Maize Optima, bread flour and Bakels Instant Active Dry Yeast for 3 minutes on low speed.
2. Continue mixing the dough on high speed for 6-7 minutes or until developed.
3. Allow the dough to rest 25 minutes.
4. Scale 400g dough and rest for 25 minutes.
5. Mold the dough into loaf shape.
6. Proof.
7. Bake at 180°C for 30 minutes.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Lean



## FINISHED PRODUCT

Dessert