



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery

# CHAKALAKA BREAD FULL MIX

## INGREDIENTS

### Group Ingredients

Ingredient	KG
Chakalaka Bread Full Mix	2.000
Yeast	0.040
Water	1.200
<b>Total Weight:</b>	<b>3.240</b>

## METHOD

Mix all the ingredients together as required. 2 mins slow and 6 mins fast. Dough temperature 28°C - 30°C. Floor time 10 minutes. Scale Chakalaka Speciality bread 0.450 kg, Chakalaka Focaccia 0.300 kg, Chakalaka Potbrood 1.600 kg or Chakalaka Pizza 1.000 kg. Final proof ±40 minutes. Bake at 230°C for ±28 minutes with steam at start of baking.