



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery

MIELIE BREAD FULL MIX

INGREDIENTS

Group Ingredients

Ingredient	KG
Mielie Bread Full Mix	2.000
Yeast	0.040
Water	1.000
Corn (Drained)	0.415
Total Weight:	3.455

METHOD

Place all ingredients except corn into the mixing bowl. Mixing time depends on type of mixer used. Lastly add corn and mix 1 minute on slow speed. Dough temperature 28°C - 30°C. Floor time 10 minutes. Scale as required. First proof 10 minutes. Mould as required. Final proof ±40 minutes. Bake at ±230°C with steam at start of baking.