BAKELS
BAKERY INGREDIENTS SINCE 1904

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## DISPLAY CONDITIONS

Ambient

## CATEGORY

Bakery

# OUMA SE BROOD FULL MIX

## INGREDIENTS

**Group Ingredients**

| Ingredient | KG |
|---|---|
| Ouma se Brood Full Mix | 2.000 |
| Yeast | 0.076 |
| Water | 1.700 |
| Oil | 0.060 |
| | **Total Weight**: 3.836 |

## METHOD

Place mix into the mixing bowl. Add half water and mix on slow speed. Add the rest of the water and mix 1 minute slow and 5 minutes on fast speed. Add oil, mix 1 minute slow and 1 minute on fast speed and finish off with 2 minutes on fast speed. Scale as required. Proof for ±30 – 35 minutes and bake at 180ºC for 60 minutes with 10 seconds steam.