

RECIPE**KG**

Ouma se Brood Full Mix	2.000
Yeast	0.076
Water	1.700
Oil	0.060

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 $\pm 30 - 35$ minutes and bake at 180°C for 60 minutes with 10 seconds steam.



Ouma se Brood

Full Mix



BAKELS

RECIPE**KG**

Mielie Bread Full Mix	2.000
Yeast	0.040
Water	±1.000
Corn (Drained)	1 Tin

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.



Mielie Bread

Full Mix



BAKELS