

Bread Snakes**Ingredients:**

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| IREKS Corn Bread Mix MB | 5.000Kg |
| Carr's Bakers' Flour | 5.000Kg |
| AB Mauri Pinnacle Baker's Yeast | 0.300Kg |
| Water | 5.500Kg |
| Peppers | 0.080Kg |
| Pumpkin Seeds | 0.050Kg |
| Macphie Nacho Cheese Sauce | 0.500Kg |

**Method:**

1. Add the Corn Bread Mix, Carr's Bakers' Flour, AB Mauri Pinnacle Baker's Yeast and water in a spiral mixer and mix for 4 + 7 minutes and the dough temperature is 25°C-27°C
2. Fermentation time: 20 minutes
3. Scale the dough into 0.250Kg
4. Final proof for 40 minutes
5. Shape the dough into a log shape and wrap the dough around wooden spoons and add the pumpkin seeds as eyes
6. Bake at 230°C, dropping to 190°C, giving steam and bake for 20 minutes
7. Cut the pepper into small 'tongue shapes' and bake for 15 minutes
8. Once the snakes are out of the oven pierce a hole in the middle underneath the eyes and place the pepper 'tongue' in
9. Heat the Macphie Nacho Cheese Sauce and serve