

Product Name: Complete Bread Mix

Ref Number: PC 330/201

Pack Size: 12.5Kg

Product Information: Complete Bread Mix makes a variety of fermented bread products including tin bread, pizza bases, rolls, ciabatta and focaccia with just the addition of water. These different types of bread can be produced by adjusting the water level, shaping and proving times.

For recipe ideas visit www.macphie.com

Recipe:

Kg

2.000 COMPLETE BREAD MIX

1.300 Water

Method:

1. Use tempered water to give a final dough temperature of 24-26°C
2. Mix ingredients for 8-10 minutes on middle speed on a conventional mixer or for 2 minutes on first speed, then 4 minutes on second speed, for a spiral mixer.
3. **For Lean Bread (including Tin bread, Rolls, Finger Buns, Dinner Rolls, Pizza Base and Flat Bread):** scale dough as required and prove at 32°C, R.H. 85% for approximately 60 minutes, then bake at approximately 230°C for 25-30 minutes for 400g or 30-35 minutes for 800g, adding steam for a crustier loaf for a tin bread.
4. **For Ciabatta Bread (including large and Small Ciabatta, Bread Sticks and dough balls):** mix 2.000Kg of Complete Bread Mix with 1.600Kg of water to be added in stages. Scale dough as required, leave bulk to ferment for 2 hours then prove at 32°C, R.H. 85% for approximately 30 minutes. Bake for approximately 15 minutes, depending on the application type.
5. **For Focaccia (sea salt and Rosemary inclusions/tomato and olive inclusions):** mix 2.000Kg of Complete Bread Mix with 1.450Kg of water to be added in stages. Scale dough as required, leave bulk to ferment for 1 hour then prove at 32°C, R.H. 85% for approximately 1 hour 30 minutes. Bake for approximately 20 minutes, depending on the application type.

Please note: If special proving facilities are not available, leave the shaped dough pieces in a warm place covered with an oiled polythene sheet if possible – this will allow the yeast to activate and keep the dough pieces from skinning during proof.