

## Corn Bread using IREKS CORN BREAD-MIX RSPO MB



Wheat flour	5.000 kg
IREKS CORN BREAD-MIX RSPO MB	5.000 kg
Yeast	0.300 kg
Water	5.500 kg
<b>Total weight</b>	<b>15.800 kg</b>

Mixing time:	4 + 7 minutes, spiral mixer
Dough temperature:	25 – 27° C
Bulk fermentation time:	20 minutes
Scaling weight:	0.480 kg
Intermediate proof:	none
Processing:	as desired
Topping:	coarsely ground maize balls
Final proof:	40 – 50 minutes
Baking temperature:	230° C, dropping to 190° C, giving steam
Baking time:	30 – 35 minutes Open damper for the last 5 minutes.