

Jalapeno and Cheese Cornbread

Ingredients:

- Flour 1.000kg
- IREKS Corn Bread Mix 1.000kg
- Yeast 0.060kg
- Water 1.000kg
- Jalapenos 0.200kg
- Jalapeno brine 0.100kg
- Vegan Cheese 0.180kg



Method:

1. Shred vegan cheese and drain jalapenos, saving the brine. Chop jalapenos into smaller pieces.
2. Into bread mixer add corn bread mix, flour, yeast, water and brine. Mix for 4 minutes on slow and 7 minutes on fast.
3. Add shredded cheese and chopped jalapenos. Mix on slow for 1 minute or until combined.
4. Transfer to greased tray and allow to bulk ferment for 20 minutes
5. Scale to 450g and round dough
6. Final proof for 40-50 minutes
7. Lightly dust with flour and score bread
8. Bake at 230C, dropping to 190C, giving steam for 30 minutes