BAKELS
BAKERY INGREDIENTS SINCE 1904

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# CORN BREAD

## CATEGORY

Breads, Rolls & Pastry

## INGREDIENTS

**Group 1**

| Ingredient | KG |
|---|---|
| BAKELS MAIZE OPTIMA | 1.000 |
| Bread Flour | 1.000 |
| BAKELS INSTANT ACTIVE DRIED YEAST | 0.020 |
| Water | 1.200 |
| **Total Weight** | 3.220 |

## METHOD

Mix Group 1 for 3 Minutes at slow speed and then 6-7 minutes on high speed or until the dough is well developed.Allow dough to rest for 25 minutes.Scale 500 gm of dough and rest further for 25 minutes.Mould the dough into desired shapes.Prove the dough at 37°C and humidity 75.Bake the dough.