



MAXIMUS STRONG BAKERS FLOUR

This is a versatile bread dough that can be used for a range of soft bread products including soft rolls, loaves and savoury scrolls.

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L) %	
1 Mauri Victory or Maximus Flour	5.000kg	100%
1 Salt	0.100kg	2%
1 Mauri Soft Specialty Improver	0.050kg	1%
1 Oil	0.050kg	1%
1 Mauri Dried Yeast	0.065kg	1.3%
1 Water (Variable)	3.000L	60%

METHOD

1. Mix and develop all ingredients for 2 minutes on low speed, followed by 6–9 minutes on speed 2 (until peak development is achieved).
2. Remove from mixer and allow a 5 minute rest period.
3. Scale into required weight and round up.
4. Allow another 5 minute rest.
5. Shape as required and place into prepared tins or trays.
6. Proof for approximately 45 minutes until peak height is reached.
7. Bake as required (bake time and temperature will depend on scale weight used).