



Basil Panini

Back-to-school time is just around the corner, which means lunchbox prep! Offer parents a convenient 'grab-n-go' to fuel their kids' busy day with this Basil Panini recipe. Try it in your bakery today.

We hope you enjoy the recipe!

INGREDIENTS

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Basil Pesto	0.400kg
Mauri Victory or Maximus Flour	2.000kg
Salt	0.100kg
Mauri Soft Specialty Improver	0.100kg
Mauri Dried Yeast	0.075kg
Water (Variable)	2.875kg
Olive Oil	0.250kg

PRODUCTS

75155 Victory Bakers Flour 12.5kg; 16957 Victory Bakers Flour 25kg; 79081 Maximus Strong Bakers Flour 12.5kg; 16895 Maximus Strong Bakers Flour 25kg; 84258 Soft Specialty Improver 10kg; 60695 Instant Dry Yeast 10kg (500g pack); 35874 Instant Dry Yeast 10kg (5kg pack)

METHOD

1. Mix and develop all ingredients for 2 minutes on first speed followed by 7 minutes on second speed or until clear.
2. Remove from bowl and allow short rest period on a floured surface.



3. Cut into 85g portions.
4. Round up and allow another rest.
5. Dust bench top well with flour and roll each dough piece into a panini shape.
6. Proof for only 10–15 minutes in a moderate prover.
7. Bake at 180°C for 10 minutes with no steam or vent.