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## 10000260, 10009114 - Complete Bread Mix - TIS

**Product Name: Complete Bread Mix**

**Ref Number: 10000260**

**Pack Size: 12.5Kg**

**Product Information:** A versatile mix that produces a fantastic selection of breads – all from one mix. Can be used to make a variety of fermented bread applications including French loaves, cobbs, pizza bases, rolls, ciabatta, Chelsea buns, baguettes and focaccia. Just add water

**For recipe ideas visit [www.macphie.com](http://www.macphie.com)**

**Recipe: Standard Recipe Kg**

2.000Kg Complete Bread Mix

1.300Kg Water

N.B use tempered water to give a final dough temperature of 24-26°C

**Method:**

1. Place all ingredients into a spiral mixer and mix for 2 minutes on slow speed and 4 minutes on fast speed.
2. If using a conventional Mixer place all ingredients into a machine bowl fitted with a hook, mix on medium speed for 8-10 minutes.
3. Process as required
4. Prove at 38-40°C for approx. 60 minutes

**Scaling Suggestions & Baking Times (approx.):**

**N.B Set fan assisted oven 30°C Hotter before baking**

- Baking Temperatures 230°C/450°F (Fan Assisted 200°C/390°F)
- Rolls, Bake at for 12-15 minutes
- 400g Tin Bread, for 30 minutes with steam
- 800g Tin Bread, for 35 minutes with steam

**Notes**