

BREAD MIXES

HARVEST SWISS GRAIN MIX 10KG

A tasty, premium grain blend with a soft crumb for breads and rolls, requiring only yeast and water.

BASIC RECIPE

INGREDIENTS	WEIGHT (KG)
Harvest Swiss Grain Premix	10.000kg
Water (variable)	6.300L
Yeast - Compressed OR	0.300kg
Dry Yeast	0.150kg

METHOD

STEP 1

Place Harvest Swiss Grain Premix, yeast and water into mixer.

STEP 2

Mix on slow speed for 2 minutes, then scrape down.

STEP 3

Mix on fast speed for 8 minutes until dough is fully developed.

STEP 4

Scale, prove and bake.