

BAKERS' FLOUR**MAXIMUS STRONG BAKERS FLOUR 20KG**

Moderate to high protein flour that delivers consistent and stable dough properties across a wide range of applications.

BASIC RECIPE

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

METHOD**STEP 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).

STEP 2

Remove from mixer and allow a 5 minute rest period.

STEP 3

Scale into required weight and round up.

STEP 4

Allow another 5 minute rest.

STEP 5

Shape as required and place into prepared tins or trays.

STEP 6

Proof for approximately 45 minutes until peak height is reached.

STEP 7

Bake as required (bake time and temperature will depend on scale weight used).