



Activa Star Wholemeal Bread Mix

Recipe

Activa Star Wholemeal Bread Mix	1kg
Water	630g
Mauripan Red Instant Dry Yeast	10g

Instruction:

Place all dry ingredients in the mixing bowl start mix and then add the water.

Mixing Time: 5 minutes slow and then 12 minutes fast

Dough Temperature: 25-26C

First Proof Time: 20 minutes

Intermediate Proof Time: 15 minutes

Final Proof time: 55 minutes

Baking Temperature and Time: 35 minutes at 200°C