



**DISPLAY CONDITIONS**

Ambient



**CATEGORY**

Bakery

## OUMA SE BROOD FULL MIX

### INGREDIENTS

#### Group Ingredients

Ingredient	KG
Ouma se Brood Full Mix	2.000
Yeast	0.076
Water	1.700
Oil	0.060
<b>Total Weight:</b>	<b>3.836</b>

### METHOD

Place mix into the mixing bowl. Add half water and mix on slow speed. Add the rest of the water and mix 1 minute slow and 5 minutes on fast speed. Add oil, mix 1 minute slow and 1 minute on fast speed and finish off with 2 minutes on fast speed. Scale as required. Proof for ±30 – 35 minutes and bake at 180°C for 60 minutes with 10 seconds steam.