



REWANA BREAD (MAORI BREAD)

Ingredients

Group 1

Ingredient	KG	%
Flour	2.500	100
BAKELS HENRY'S SOURDOUGH NATURAL	2.500	100
Treacle	0.100	2
BAKELS PIE MASH	0.100	2
Water	2.600	104
BAKELS INSTANT ACTIVE YEAST	0.075	3

Total Weight: 7.875

Method

No time dough. Place all ingredients into mixer and mix on slow speed for 2 minutes. Scrape down and mix for a further 8 minutes or until dough developed (with this recipe the dough is quite tight to achieve the desired texture). Give dough a bench time of 5 minutes. Remould into Vienna shape and place two scaled dough pieces into a deep round tin. Proof approximately 45 minutes. Bake at 220°C for approximately 25-30 minutes.



Category

[Bread & Rolls - Specialty](#), [Sourdough](#)

