

# Mexibattas



## Ingredients

### Mexibattas

Flour	70%	7000g
<b>CreationS Maize</b>	<b>30%</b>	<b>3000g</b>
Cajun Spice Mix	3%	300g
Fresh Yeast	3%	300g
<b>Proson Krokant Malt (crusty malt)</b>	<b>2%</b>	<b>200g</b>
Salt	1.5%	150g
Water approx.	56%	5600g

### Decoratie

Rye flour	5%	500g
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## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1700 grams (30 pieces)
Dough proof	Approx. 20 minutes
Dividing	Sprinkle a huge amount of rye flour on the division plate and press out the dough piece, sprinkle a huge amount of rye flour on top of it again. Then divide but do not round up. Place the dough pieces on baking sheets and slightly flatten them
Final proof	Approx. 60 minutes
Baking	Approx. 18 minutes at 230°C with a little steam

## Extra Information

Variation Possibilities	CreationS premixes are to be dosed between 10% and 40%. The higher the dose, the more tender the bread, the richer the filling and the darker crumb colour.
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For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists are glad to assist you.

### Bakery Ingredients

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