

Mexibattas



Ingredients

Mexibattas

Flour	50%	5000g
Vitason Mais (maize) 50%	50%	5000g
Fresh Yeast	3%	300g
Cajun Spice Mix	3%	300g
Water approx.	56%	5600g

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 if it again. Then divide but do not round up. Place the dough pieces on the baking sheets and slightly flatten them
Final proof	Approx. 60 minutes
Baking	Approx. 18 minutes at 230°C with a little steam



For more information please contact
Sonneveld: +31 (0)78 644 25 25 or send an
e-mail to info@sonneveld.com. Our specialists
are glad to assist you.

Bakery Ingredients

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