



Bread & Rolls - Specialty - Sourdough

**Recipe No:**  
**R111 - R111g**

## **REWANA BREAD (MAORI BREAD)**

USING BAKELS HENRYS SOURDOUGH

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	2.500	100%
	BAKELS HENRYS SOURDOUGH NATURAL	2.500	100%
	Treacle	0.100	2%
	BAKELS PIE MASH	0.100	2%
	Bakels Instant Active Yeast	0.075	3%
	Water	2.600	104%
<b>Total Weight</b>		<b>7.875</b>	

- Method:**
1. No time dough.
  2. Place all ingredients into mixer and mix on slow speed for 2 minutes.
  3. 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).
  4. Give dough a bench time of 5 minutes.
  5. Remould into Vienna shape and place two scaled dough pieces into a deep round tin.
  6. Proof approximately 45 minutes.
  7. Bake at 220°C for approximately 25-30 minutes.

**Notes:** If using Compressed Yeast, use 225 g in above recipe.

Using bakers percentages - Percentages on white flour weight

This bread has a distinctive strong sour flavour. For a milder sour flavour use 3 kg flour and 2 kg Henry Sourdough.