

Cornbread Buns

Mixes
Premixes

Organic Cornbread Premix

N° 1382

Roasted corn with slightly sweet notes.

Other applications:

Cornbread, multigrain bread, soft white bread



INGREDIENTS

Gruau flour: 4,5 kg

Organic Cornbread Premix: 5 kg

Organic sunflower seeds: 0,5 kg

Rapeseed oil: 0,4 kg

Sugar: 0,2 kg

Yeast: 0,3 kg

Salt: 0,18 kg

Water: 4,5 to 5 L

Method with 50% dosage

Base temperature: 56 to 58°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 22 to 24 minutes.
Spiral: 14 to 16 minutes.

Dough temperature: 25-26°C.

First fermentation: 10 minutes.

Scaling: divide into 95 g dough balls.

Intermediate proofing: 10 minutes.

Shaping: round the dough again and flatten them on a greased bun tray.

Final fermentation: 1h30-2h at 25°C.

Charging the oven: moisten the top and add a topping (sesame, seeds, etc.). Load into the oven and add steam.

Baking: 14 minutes at 190-200°C in a deck oven.

Indicative data. It depends on ingredients and equipment used.
Please do not hesitate to contact one of our technicians for any adaptation.

Philibert
SAVOURS

THE REFERENCE IN FRENCH
SOURDOUGH SINCE 1984