Maize Bread using IREKS CORN BREAD MIX

Wheat flour	5.000 kg
IREKS CORN BREAD-MIX	5.000 kg
Yeast	0.300 kg
Water	5.500 kg
Total weight	15.800 kg

Mixing time:	4 + 6 minutes, spiral mixer
Dough temperature:	approx. 27° C
Bulk fermentation time:	approx. 20 minutes
Scaling weight:	0.400 kg
Intermediate proof:	approx. 30 minutes
Instructions for use:	After the bulk fermentation time, scale the dough and mould the dough pieces round. Dampen the surface, toss in maize semolina and allow intermediate proof. Then, press down deeply with a gateau divider and put on setters into the refrigerator. Before baking, bring the dough pieces to proof and subsequently, place on setters and bake, giving steam.
Final proof:	retarded fermentation overnight at approx. 5° C
Baking temperature:	235° C, dropping to 200° C, giving steam
Baking time:	approx. 30 minutes