

Corn Bread using PORTUGUESE CORN BREAD



Strong baker's flour	10.000 kg	100 %	22 lb	0 oz
PORTUGUESE CORN BREAD	10.000 kg	100 %	22 lb	0 oz
Fresh yeast	0.300 kg	3 %	0 lb	10.5 oz
<u>Water, approx.</u>	<u>12.100 kg</u>	<u>121 %</u>	<u>26 lb</u>	<u>11 oz</u>
Total weight	32.400 kg		71 lb	5.5 oz

Mixing time: 3 minutes slow + 4 minutes fast (spiral mixer)

Dough temperature: 25° C – 26° C (77° F – 79° F)

Bulk fermentation time: 20 minutes

Scaling weight: 0.400 kg (14 oz)

Intermediate proof: none

Instructions for use: After the bulk fermentation time, scale the dough and mold round. Process as desired and allow to proof. At $\frac{3}{4}$ proof, place on oven loaders and load giving steam.

Topping: corn semolina

Final proof: approx. 50 minutes

Baking temperature: 230° C (445° F), dropping to 190° C (374° F), giving steam

Baking time: approx. 45 minutes