



# MINI MIX Maïs



Photo - Remy Cortin





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## Recipe

## Pain Maïs Corn Bread

Ingredients	Weight	1 <sup>st</sup> speed mixing phase :	Shaping :
Mini Mix Maïs	1000g	3 minutes	Round loaf or short batard.
Water (approx.)	600g	2 <sup>nd</sup> speed kneading phase : 7 minutes	
Yeast	30g	Resting phase in bulk : 30 minutes	Fermentation phase : Approx. 60 minutes
		Division : Weigh out 400g portions	Dough cutting : Yes

Baking :  
Approx. 35 mins at 240°C



Ref. 24029 - 15kg bag

### Baking tip :

If desired you can add hulled corn grains before baking.

Content : Wheat flour - Extruded corn (10%) - Corn flour (7%) - Salt - Hydrogenated Copra - Wheat gluten - Dried glucose syrup - Flavouring - Colouring : Vegetal turmeric extract - Milk proteins - Enzymes - E300 flour processing agent.

## Original Recipe



## La Galette Savoyarde Mountain Galette

### Preparation :

Cook the potatoes and add them quickly at the end of the kneading process.

Ingredients	Weight	1 <sup>st</sup> speed mixing phase :	Shaping :
Mini Mix Maïs	1000g	3 minutes	Roll out, then place slices of cheese on the galette.
Water (approx.)	600g	2 <sup>nd</sup> speed kneading phase : 7 minutes	
Yeast	30g	Resting phase in bulk : 30 minutes	Fermentation phase : Approx. 60 minutes.
Onions (dehydrated)	20g	Division : Weigh out 300g portions	Dough cutting : No
Pre-cooked potatoes	300g		
Cheese (e.g. Reblochon cheese)	30g		

Baking :  
Approx. 15 mins at 240°C

### Baking tip :

Bake on a baking tray  
Use dehydrated onions  
for this recipe.