

Imifino Bread



About Imifino Bread

Imifino/Morogo also known as African spinach is a blend of dark green leafy vegetables traditionally served with onions and potatoes. It forms part of staple diet in rural and urban South African communities.



FEATURES

- A complete, free flowing powder with visible vegetable pieces for the making of speciality breads
- This premix is suitable for speciality bread, baguette and English muffins
- Shelf life applications (2-3 days)

CONSUMER BENEFITS

- Outstanding rich taste of dried spinach with delicately balanced garlic and onion aroma
- Better freshness and softness
- Good volume

CUSTOMER BENEFITS

- Just add water and yeast
- Versatile mix
- Very good dough machinability
- Better resilience and soft crumb

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Ingredients

Tegral Imifino Mix	1,000 g
Water	0,600 g
NCP Yeast Wet	0,040 g
TOTAL DOUGH WEIGHT	1,640 g
SCALE	0,550 g
YIELD	3

Method

1. Combine all the ingredients in a spiral mixer.
2. Mix for ± 2 minutes on a slow speed, then on a fast speed for ± 8 minutes (or until dough is well developed).
3. Rest dough for ± 5 minutes, covered with plastic to prevent skin formation.
4. Divide the dough into required weight.
5. Mould the dough, and place in greased bread pans.
6. Prove for ± 1 hour at 400°C RH 80%.
7. Bake at 230°C for ± 22 min.

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