



**CHALKIDIKI
FLOUR MILLS SA**



QUALITY CONTROL LABORATORY
traditional quality

Corn bread

	Ingredients	Quantity
1	Flour LIMNOS	7500 g
2	Flour SUPER REX	1000 g
3	Flour PRIMA corn	1500 g
4	Yeast	250 g
5	Salt	200 g
6	Water	6400 g
7	Improver Super Impression	70 g

PROCEDURE

Mix all the ingredients for 8' at first speed and 4' at second speed.

Cut, mold and proof at 35-38°C 70-80 % H for 45-60'.

Bake at 210°C for 45' (approx.)

NOTICE:

- We can add about 5-25% of sourdough for more flavor and aroma

