



Neill's Wheaten Bread / Irish Soda Bread Mix

Neill's Wheaten Bread / Irish Soda Bread Mix is a delicious base mix purposefully made for the industrial craft baker. Enjoy the benefits of convenience, great taste and tradition with this easy to use recipe. Simply requires the addition of buttermilk and vegetable oil.

Bagged in 16kg sacks, Neill's Wheaten Bread / Irish Soda Bread Mix provides a consistent flavoursome product with great crumb structure, ideal for packing and slicing. Contains no artificial colours or flavours.

Advantages

- Great taste
- Easy to use
- Excellent crumb structure
- Ideal for slicing
- Requires buttermilk and vegetable oil

Recommended Recipe

Use a vertical planetary mixer with beater. Combine buttermilk and vegetable oil and stream into mix on slow speed for 2 minutes. Scrape down bowl and beater. Mix on slow speed for a further 2 minutes or until clear. Do not overmix.

Scale units at 550g and place in 1lb loaf tins. Dust top surface with wholemeal flour. Make a cut halfway down and along the centre of the top surface lengthwise. Bake in a deck oven at 230c for 35 minutes.

Product Info

Pack size

16kg - Code F4012

Palletisation

16kg x 65

Storage

Store in cool, dry conditions, free from odours and high humidity

Required Ingredients

- 5kg Neill's Wheaten Bread / Irish Soda Bread Mix
- 4.25lt Liquid Buttermilk
- 0.25lt Vegetable Oil