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MULTISEED BREAD

INGREDIENTS

Group 1

Ingredient	KG
Multiseed Bread Concentrate	4.000
White flour	4.000
Yeast	0.200
Water	3.400
	Total Weight: 11.600

METHOD

Multiseed Bread

- 1. Place all of the ingredients into a spiral mixing bowl.
- 2. Mix on slow speed for 2 minutes.
- 3. Mix on fast speed for 5 minutes.
- 4. Scale at 900g.
- 5. Prove for approximately 50 minutes.
- 6. Bake at 220°C (428°F) for 35 minutes.





Bakery



FINISHED PRODUCT

Multiseed, Tin Bread