

# Multiseed

## The Feel Good

### Bread



*Makes great sandwiches*



**BAKELS**

# Rolls

| <b>Ingredients</b>                    | <b>Kg</b>    |
|---------------------------------------|--------------|
| BAKELS MULTISEED<br>BREAD CONCENTRATE | 1.000        |
| White Bread Flour                     | 1.000        |
| Yeast (approx)                        | 0.050        |
| Water (approx)                        | 1.000        |
| <b>TOTAL</b>                          | <b>3.050</b> |

## Mixing

Slow Speed: 2 mins

High Speed: 6 mins

## Method

Scale at 60g (4's or 6's)

Top with Sesame and Poppy seeds

Prove for approx 60 mins

Bake for approx 20 mins

Bake: 230°C (no steam)



**BAKELS**



# Raisin & Cranberry Loaf

## Ingredients

|                                       |              |
|---------------------------------------|--------------|
| BAKELS MULTISEED<br>BREAD CONCENTRATE | 1.000        |
| White Bread Flour                     | 1.000        |
| Yeast (approx)                        | 0.050        |
| Water (approx)                        | 1.000        |
| Raisins                               | 0.300        |
| Cranberries                           | 0.300        |
| <b>TOTAL</b>                          | <b>3.650</b> |

## Mixing

Slow Speed: 2 mins

High Speed: 6 mins

## Method

Scale at 500g

Prove for approx 60 mins

Bake for approx 25 mins

Bake: 220°C with steam



# BAKELS

# Artisan

| <b>Ingredients</b>                    | <b>Kg</b>    |
|---------------------------------------|--------------|
| BAKELS MULTISEED<br>BREAD CONCENTRATE | 1.000        |
| White Bread Flour                     | 1.000        |
| Yeast (approx)                        | 0.050        |
| Water (approx)                        | 1.200        |
| <b>TOTAL</b>                          | <b>3.250</b> |

## Mixing

Slow Speed: 2 mins

High Speed: 6 mins

## Method

Bulk for 1 hour

Scale at 450g

Dry prove for approx 45 mins

Bake for approx 25 mins

Bake: 220°C with steam



**BAKELS**

# Multiseed Bread

## Ingredients

|                   | Kg           |
|-------------------|--------------|
| BAKELS MULTISEED  | 1.000        |
| BREAD CONCENTRATE |              |
| White Bread Flour | 1.000        |
| Yeast (approx)    | 0.050        |
| Water (approx)    | 1.000        |
| <b>TOTAL</b>      | <b>3.050</b> |

## Mixing

Slow Speed: 2 mins

High Speed: 6 mins

## Method

Scale at 500g

Prove for approx 55 mins

Bake for approx 25 mins

Bake: 220°C with steam



Water and yeast levels on all recipes should be monitored and adjusted as necessary to suit processing conditions



**BAKELS**



# Scones

| <b>Ingredients</b> | <b>Kg</b>    |
|--------------------|--------------|
| BAKELS MULTISEED   | 1.000        |
| BREAD CONCENTRATE  |              |
| White Bread Flour  | 1.000        |
| Castor Sugar       | 0.200        |
| Merita Shortening  | 0.200        |
| Baking Powder      | 0.100        |
| Water (approx)     | 1.000        |
| <b>TOTAL</b>       | <b>3.500</b> |

## **Optional inclusions**

|       |                |
|-------|----------------|
| 0.250 | Cranberries or |
| 0.250 | Sultanas or    |
| 0.250 | Chopped dates  |

## **Mixing**

Using a beater, mix all dry ingredients together until all the Merita is rubbed in.  
Add water and mix for 30 secs on Slow Speed.  
Scrape down and mix for 1 min on Slow Speed.  
Add fruit and disperse evenly

## **Method**

Sheet out and cut out scones to required size  
Rest for 15 mins  
Bake for approx 20 mins  
Bake: 220°C  
Finish with BAKELS BUN GLAZE



**BAKELS**



## Ingredients

|                   | Kg           |
|-------------------|--------------|
| BAKELS MULTISEED  | 1.000        |
| BREAD CONCENTRATE |              |
| White Bread Flour | 1.000        |
| Yeast (approx)    | 0.050        |
| Water (approx)    | 1.000        |
| Sesame seeds      | 0.100        |
| Poppy seeds       | 0.100        |
| <b>TOTAL</b>      | <b>3.250</b> |

## Mixing

Slow Speed: 2 mins

High Speed: 6 mins

## Method

Scale at 450g

Prove for approx 40 mins

Bake for approx 20 mins

Bake: 230°C with steam



**BAKELS**



Fruit  
Loaf

**Ingredients**

|                   | <b>Kg</b>    |
|-------------------|--------------|
| BAKELS MULTISEED  | 1.000        |
| BREAD CONCENTRATE |              |
| White Bread Flour | 1.000        |
| Yeast (approx)    | 0.050        |
| Water (approx)    | 1.000        |
| Sultanas          | 0.600        |
| <b>TOTAL</b>      | <b>3.650</b> |

**Mixing**

Slow Speed: 2 mins  
High Speed: 6 mins

**Method**

Scale at 500g  
Prove for approx 55 mins  
Bake for approx 25 mins  
Bake: 220°C with steam



**BAKELS**