



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Crusty Bread, Gluten Free,  
Multiseed

# GLUTEN FREE MULTISEED BREAD

## INGREDIENTS

### Group 1

Ingredient	KG
Gluten Free Multiseed Bread Mix	0.300
Tepid water	0.300
Vegetable oil	0.015
Sachet of yeast	0.007
<b>Total Weight:</b>	<b>0.622</b>

## METHOD

### Gluten Free Multiseed Bread

1. Place all ingredients into a mixing bowl and using a dough hook, mix on slow speed for 1 minute, then medium speed for 4 minutes.
2. Turn out dough onto surface dusted with GF flour and mould into a sausage shape and place into a lightly greased loaf tin or onto a lightly greased baking tray, cover with oiled cling film and leave in a warm place to double in size.
3. Pre heat the oven to 200°C, and score the dough from end to end.
4. Place the bread in the centre of the oven for 25-30 minutes or until golden brown.
5. Remove from baking tray and cool on a cooling wire.