



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Multiseed, Occasion Bread

MEDITERRANEAN BREAD

INGREDIENTS

Group 1

Ingredient	KG
Country Oven Mediterranean Bread Concentrate	5.000
White bread flour	5.000
Yeast	0.250
Water	5.400
Total Weight: 15.650	

METHOD

Mediterranean Bread

1. Place all of the ingredients into a spiral mixing bowl.
2. Mix on slow speed for 3 minutes.
3. Mix on fast speed for 5 minutes.
4. Scale at 465g or as required and allow dough to recover before final moulding.
5. Prove for 60 minutes.
6. Bake at 230°C (450°F) for 25 minutes.