



MUESLI STYLE OAT & BARLEY BREAD

INGREDIENTS

Group 1

Ingredient	KG
Country Oven Oat & Barley Bread Concentrate	4.000
White flour	4.000
Water	4.500
Yeast	0.320
Sultanas	1.600
Cranberries	1.600
Pumpkin seeds	0.400
Sunflower seeds	0.400
Total Weight:	16.820

Yield: 52 loaves

METHOD



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Breakfast



FINISHED PRODUCT

Occasion Bread, Tin Bread

1. Place all ingredients (excluding fruit and seeds) into a spiral mixer and mix for 3 minutes slow, 6 minutes fast.
2. Check the dough temperature is approximately 24°C.
3. Add fruit and seeds on slow speed until clear.
4. Scale at 320g.
5. Roll in oats and place in tin.
6. Prove for 50 minutes.
7. Bake at 200°C (392°F) (with steam) for 24 minutes (pull damper after 8 minutes).