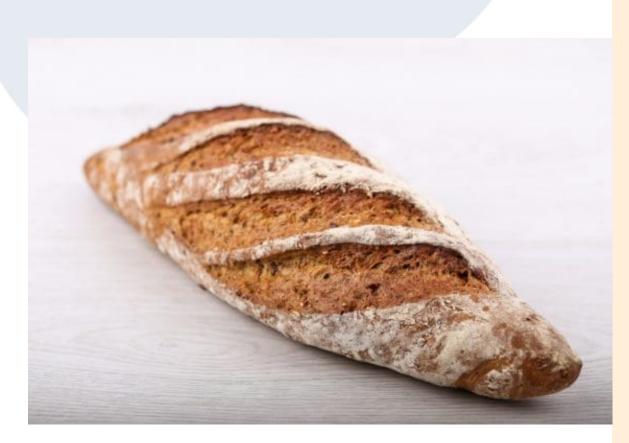


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MULTISEED ARTISAN BREAD

INGREDIENTS

Group 1

Ingredient	KG
Multiseed Bread Concentrate	4.000
White flour	4.000
Yeast	0.200
Water	4.000
	Total Weight: 12.200

METHOD

Multiseed Artisan 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. Place in an oiled container for bulk fermentation for 60 minutes.
- 5. Scale at 420g.
- 6. Dry prove for approximately 30 minutes.
- 7. Bake at 225°C (437°F) for 25 minutes.





FINISHED PRODUCT

Multiseed, Occasion Bread