



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Multiseed, Occasion Bread

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.