



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Multiseed, Tin Bread

MULTISEED BREAD

INGREDIENTS

Group 1

Ingredient	KG
Multiseed Bread Concentrate	4.000
White flour	4.000
Yeast	0.200
Water	3.400
Total Weight: 11.600	

Yield: 13 loaves

METHOD

Multiseed 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. Scale at 900g.
5. Prove for approximately 50 minutes.
6. Bake at 220°C (428°F) for 35 minutes.