



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery



#### FINISHED PRODUCT

Multiseed, Occasion Bread, Tin Bread

## MULTISEED DATE AND WALNUT LOAF

### INGREDIENTS

#### Group 1

Ingredient	KG
Multiseed Bread Concentrate	4.000
White flour	4.000
Yeast	0.200
Water	4.000
Chopped dates	1.225
Walnuts	1.225
<b>Total Weight:</b>	<b>14.650</b>

### METHOD

#### Multiseed Date and Walnut Loaf

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 470g and place into bread loaf tin.
5. Prove for approximately 50 minutes.
6. Bake at 220°C (428°F) for 30 minutes.