





Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Multiseed, Occasion Bread, Tin Bread

MULTISEED RAISIN AND CRANBERRY LOAF

INGREDIENTS

Group 1

Ingredient	KG
Multiseed Bread Concentrate	4.000
White flour	4.000
Yeast	0.200
Water	4.000
Raisins	1.225
Cranberries	1.225
	Total Weight: 14.650

METHOD

Multiseed Raisin and Cranberry 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.