



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery



#### FINISHED PRODUCT

Baguette, Multiseed, Occasion  
Bread

## MULTISEED STICK/BATON

### INGREDIENTS

#### Group 1

Ingredient	KG
Multiseed Bread Concentrate	4.000
White flour	4.000
Yeast	0.200
Water	3.400
Sesame seeds	-
Poppy seeds	-
<b>Total Weight: 11.600</b>	

### METHOD

#### Multiseed Stick/Baton

1. Place all of the ingredients into a spiral mixing bowl.
2. Mix on slow speed for 3 minutes.
3. Mix on fast speed for 7 minutes.
4. Scale at 275g for baton, 550g for stick.
5. Prove for approximately 50-60 minutes.
6. Bake at 230°C (446°F) for 30 minutes.