



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Multiseed, Tin Bread

WHITE MULTISEED BREAD

INGREDIENTS

Group 1

| Ingredient | KG |
|--|-------|
| Country Oven White Multiseed Bread Concentrate | 4.000 |
| White flour | 4.000 |
| Yeast | 0.200 |
| Water | 3.440 |
| Total Weight: 11.640 | |

METHOD

White 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.