



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Multiseed, Tin Bread

# WHOLEMEAL MULTISEED BREAD

## INGREDIENTS

### Group 1

Ingredient	KG
Multiseed Bread Concentrate	4.000
Wholemeal Flour	4.000
Yeast	0.200
Water	3.840
Lecitem Premium Paste	0.080
<b>Total Weight:</b>	<b>12.120</b>

## METHOD

### Wholemeal 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.