



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Multiseed|Tin Bread

MULTISEED BREAD

INGREDIENTS

Group 1

| Ingredient | KG |
|-----------------------------|---------------|
| Multiseed Bread Concentrate | 4.000 |
| White flour | 4.000 |
| Yeast | 0.200 |
| Water | 3.400 |
| Total Weight: | 11.600 |

METHOD

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.