







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.