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MULTISEED FULL MIX

INGREDIENTS

Group Ingredients

Ingredient Multiseed Full Mix Yeast Water KG 2.000 0.050 1.100 Total Weight: 3.150

METHOD

Place all ingredients into the mixing bowl. Mixing time depends on type of mixer used. Dough temperature 28°C - 30°C. Scale and mould as required. Final proof ±40 minutes. Bake at ±230°C with steam at start of baking.





Bakery