

4 SEED BREAD (USING BAKELS 4 SEED BREAD CONCENTRATE)

INGREDIENTS

Group 1

Ingredient	KG	%
Bakels 4 Seed Bread Concentrate	15.000	50.00
Bakers Flour	15.000	50.00
Bakels Instant Active Dried Yeast	0.450	1.50
Water (Variable)	18.300	61.00
Total Weight:		48.750

METHOD

1. Place all ingredients in machine bowl. Thoroughly develop the dough.
2. Finished dough temperature 30°C.
3. Allow to recover for 15 minutes.
4. Scale and mould to desired shape.
5. Prove, then bake at 230°C.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Various Bread Products