



**DISPLAY
CONDITIONS**

Ambient



CATEGORY

Bakery



**FINISHED
PRODUCT**

Multiseed, Tin Bread

MULTISEED BREAD

INGREDIENTS

Group 1

Ingredient

Multiseed Bread Concentrate
White flour
Yeast
Water

KG

4.000
4.000
0.200
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.