



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Breakfast



FINISHED PRODUCT

Occasion Bread, Speciality Bread,
Tin Bread

MUESLI STYLE OAT & BARLEY BREAD

INGREDIENTS

Group 1

Ingredient	KG	%
Bread flour	5.000	50.00
<u>Country Oven® Oat & Barley Bread Concentrate</u>	5.000	50.00
Yeast	0.400	4.00
Water	5.625	56.25
Sultanas	2.000	20.00
Cranberries	2.000	20.00
Pumpkin seeds	0.500	5.00
Sunflower seeds	0.500	5.00

Total Weight: 21.025

Yield: 65 loaves

METHOD

1. Add all ingredients (except fruit and seeds) into a spiral mixing bowl.
2. Mix for 3 minutes on slow speed and 6 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Add fruit and seeds and mix on slow speed until clear.
5. Scale at 320g and mould into sausage shape.
6. Roll in oats and place in tin.

7. Prove for 45-55 minutes.
8. Bake at 200°C for 24 minutes, with steam.
9. Pull damper after 8 minutes.