



**DISPLAY CONDITIONS**

Ambient



**CATEGORY**

Bakery



**FINISHED PRODUCT**

Multiseed, Tin Bread

## MULTISEED BREAD

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Wheat flour	5.000	50.00
<u>Country Oven® Multiseed Bread Concentrate</u>	5.000	50.00
Yeast	0.250	2.50
Water	5.000	50.00
<b>Total Weight: 15.250</b>		

**Yield:** 31 small / 17 large loaves

### METHOD

1. Place all of the ingredients into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 5 minutes on fast speed, until fully developed.
3. The dough temperature should be 24-26°C.
4. Scale at 485/900g.
5. Prove for 50 minutes.
6. Bake at 220°C for 35 minutes.