



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Cracker

MULTISEED CRACKERS

INGREDIENTS

Group 1

Ingredient	KG
Wheat flour	1.000
<u>Country Oven® Multiseed Bread Concentrate</u>	1.000
White shortening	0.100
Yeast	0.010
<u>Fermdor® Relax</u>	0.004
Water	0.850
Total Weight:	2.964

METHOD

1. Add all ingredients into a spiral mixing bowl and mix for 2 minutes on slow and 6 minutes on fast speed, until fully developed.
2. Mould round and leave to rest (covered) for 10 minutes.
3. Pin out to 3mm, or as low as the seeds will allow, then cut into desired shapes and place onto baking tray.
4. Prove for 10-15 minutes.
5. Bake at 160°C for 40 minutes, with a little steam.