



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Multiseed, Occasion Bread,
Speciality Bread, Tin Bread

MULTISEED DATE & WALNUT LOAF

INGREDIENTS

Group 1

Ingredient	KG
Wheat flour	1.000
<u>Country Oven® Multiseed Bread Concentrate</u>	1.000
Yeast	0.080
Water	0.890
Dates	0.450
Walnuts	0.250
Total Weight:	3.670

METHOD

1. Add all ingredients (except dates and walnuts) into a spiral mixing bowl and mix for 2 minutes on slow and 6 minutes on fast speed, until fully developed.
2. Add the dates and walnuts and mix on slow speed for 1 minute until fully incorporated.
3. Scale as desired and mould round, then leave to rest (covered) for 5 minutes.
4. Mould again into desired shape.
5. Prove for approx. 60 minutes.
6. Bake at 230°C for 25-30 minutes.
7. Dress as desired.