



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Multiseed, Occasion Bread,
Speciality Bread, Tin Bread

MULTISEED RAISIN & CRANBERRY 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
Raisins	0.450
Cranberries	0.450
Total Weight:	3.870

METHOD

1. Add all ingredients (except raisins and cranberries) into a spiral mixing bowl and mix for 2 minutes on slow and 5 minutes on fast speed, until fully developed.
2. Add the raisins and cranberries 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.