



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Multiseed, Tin Bread

# MULTISEED VITALITY BREAD

## INGREDIENTS

### Group 1

Ingredient	KG	%
Wheat flour	5.000	50.00
<u>Country Oven® Multiseed Vitality Bread Concentrate</u>	5.000	50.00
Yeast	0.250	2.50
Water	5.500	55.00
<b>Total Weight:</b> 15.750		

**Yield:** 32 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.