



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Multiseed, Tin Bread

MULTISEED WITH WHOLEMEAL

OVERVIEW

Our Multiseed with wholemeal bread recipe is as reliable as it is tasty. This savoury loaf is perfect for lunches, as a side or even a starter. Why not try this soft loaf in your bakery today?

INGREDIENTS

Group 1

Ingredient	KG	%
Wholemeal flour	4.000	50.00
<u>Country Oven® Multiseed Bread Concentrate</u>	4.000	50.00
Yeast	0.200	2.50
<u>Lecitem® Premium Paste</u>	0.080	1.00
Water	3.840	48.00
Total Weight: 12.120		

Yield: 13 loaves

METHOD

1. Add all ingredients into a spiral mixing bowl and mix for 2 minutes on slow speed and 5 minutes on fast speed.
2. Dough temperature should be 23-26°C.
3. Scale at 900g and place into bread tins.

4. Prove for 50 minutes.
5. Bake at 220°C for 35 minutes.