

Multiseed Artisan Bread



Description

An authentic twist on normal multiseed bread, our artisan recipe gives a more open and waxy texture to the bread.

Ingredients

KG	Ingredients
4.000	BAKELS MULTISEED BREAD CONCENTRATE
4.000	White flour
0.200	Yeast (approx)
4.000	Water (approx)
12.200	TOTAL

Method

Dough temp 250C (770F)

Bulk for 1 hour

Scale at 420g

Dry prove for approx 30 mins

Bake for approx 25 mins

Bake: 2250C (4370F)

(Water and yeast levels should be monitored and adjusted as necessary to suit processing conditions)

<https://www.multiseedbread.co.uk/recipe/multiseed-artisan-bread/>