

# Multiseed Bread Sticks & Batons



## Description

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Great for bakers looking to sell lunchtime baguettes in the bakery.

## Ingredients

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KG	Ingredients
4.000	BAKELS MULTISEED BREAD CONCENTRATE
4.000	White flour
0.200	Yeast (approx)
3.440	Water (approx)
	Optional Sesame Seeds
	Optional Poppy seeds
<b>11.640</b>	<b>TOTAL</b>

## Method

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Dough temp 28-30°C (82-86°F)

Scale at: 275g for Baton

550g for Stick

Prove for approx 50-60 mins

Bake for approx 30 mins

Bake: 230°C (446°F)

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

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