

Multiseed Panettone



Description

Based on the traditional Italian sweet bread, with a seedy twist.

Ingredients

KG	Ingredients
4.000	BAKELS MULTISEED BREAD CONCENTRATE
4.000	White flour
0.080	Mixed spice
0.375	Sugar
0.560	Yeast (approx)
3.525	Water (approx)
1.600	Cranberries
14.140	TOTAL

Method

Scale at 500g
Mould into balls
Spray panettone cases with BAKELS SPRINK RELEASE
Place into panettone cases
Prove for approx 50 mins juts below the case edge
Bake for approx 20 mins
Bake: 2040C (4000F)
(When cool, can be dusted with icing sugar Water and yeast)

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