

# The Original Multiseed Bread



## Description

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Our old favourite recipe has proved a hit with bakers throughout the UK for over 11 years, producing a tasty, wholesome loaf, packed with goodness which is great for sandwiches with a great shelf life.

## 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)
<b>11.640</b>	<b>TOTAL</b>

## Method

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Dough temp 250C (770F)

Scale at 900g

Prove for approx 50 mins

Bake for approx 35 mins

Bake: 2200C (4280F)

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

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