

# Wholemeal Multiseed Bread



## Description

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Here's a wholesome wholemeal recipe for you to try.

## Ingredients

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KG	Ingredients
4.000	BAKELS MULTISEED BREAD CONCENTRATE
4.000	Wholemeal flour
0.200	Yeast (approx)
3.840	Water (approx)
0.080	BAKELS LECITEM PREMIUM PASTE
<b>12.120</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/wholemeal-multiseed-bread/>