

Wholemeal Multiseed Bread



Description

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

Ingredients

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
12.120	TOTAL

Method

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/>