



## CATEGORY

Bakery



## OCCASION

Summer



## FINISHED PRODUCT

Bread

# MULTISEED HARDBREAD WITH DILL

## INGREDIENTS

### Group Dough

Ingredient	KG	%
Wheat flour	1.200	55.00
Water	1.000	45.00
<u>Bakels Multiseed Bread Base</u>	1.000	45.00
<u>Bakels Dry Yeast</u>	0.020	0.80
Dill	0.015	0.50
<b>Total Weight: 3.235</b>		

## METHOD

- Step 1: Run the dough 6min slowly and 4 fast
- Step 2 : Divide the dough into appropriate pieces and let the dough rest 10 min.
- Step 3 : Flour and roll the dough down to about 1mm and nail it considerably.
- Step 4: Roll the dough on a stick and roll out over a baking sheet, sweep off the flour.
- Step 5: Brush water and sprinkle dill and flake salt over.
- Step 6 : Cut out in the desired size.
- Step 7: Bake them off immediately in 140C for about 25min, they should be dry and hard, can be baked with open damper.