




CATEGORY

Bakery



OCCASION

Christmas, Easter



**FINISHED
PRODUCT**

Knäckebröd

MULTISEED WORT CRISPBREAD

INGREDIENTS

Group Wort Crisp Bread

Ingredient

Water

Bakels Multiseed Bread Base

Wheat flour

Aromatic bakingwort Special

Syrup

Bakels Dry Yeast

Cinnamon

Ginger

Clove

Seville Orange

Bakels Lecisof Free

KG

1.000

1.000

1.400

0.150

0.250

0.035

0.003

0.010

0.007

0.020

0.020

Total Weight: 3.895

METHOD

Mix all ingredients for 6 minutes on slow speed and 4 minutes on high speed.

Roll down to 1 mm.

Prick and divide into desired sizes.

Place on a baking tray with paper.

Proving time: 30 minutes.

Baking temperature: 145°C

Baking time: 30-35 minutes with open damper.