




CATEGORY

Bakery



OCCASION

Christmas, Easter



**FINISHED
PRODUCT**

Bread

MULTISEED WORTBREAD

INGREDIENTS

Group 1

Ingredient

Wheat flour

Water

Bakels Multiseed Bread Base

Bakels Fermdor R Strong

Black syrup

Aromatic bakingwort Special

Fresh yeast

Bakels Lecisoft Free

Raisin

Cinnamon

Ginger

Clove

Anise

Seville Orange

KG

1.100

1.000

1.000

0.050

0.250

0.150

0.110

0.020

0.100

0.003

0.010

0.005

0.004

0.020

Total Weight: 3.822

METHOD

Mix all ingredients into a pliable dough, 6 minutes on slow speed, 3 minutes on high speed.

Resting time: 30 minutes.

Proving time: 37° for approx. 60 minutes.

Steam: 20 seconds.

Starting temperature: 240°C

Baking temperature: 190°C

Baking time: (550 g) approx. 28 minutes.