



# SOURDOUGH LOAF WITH PUMPKIN SEEDS

## INGREDIENTS

### Group Loaf

#### Ingredient

Wheat flour

Water

Wheat sourdough

Bakels Multibase

Bakels Dry Yeast

KG

1.300

1.200

0.400

0.700

0.020

**Total Weight: 3.620**

## METHOD

1. Mix the ingredients into a smooth dough. Normal driving time.

Dough temp: 26-28 ° C

2. Place the dough in an oiled tray. Bake for about 90 minutes and fold 3 times over time.

Steam: about 10 sec

Input temp: 260 ° C

Baking temp: 210 ° C

Baking time: (650 g) about 30 min