



DISPLAY CONDITIONS

Room temperature



CATEGORY

Bakery



FINISHED PRODUCT

Knäckebröd

MULTISEED PREBIOTIC SWEDISH "KNÄCKEBRÖD"

INGREDIENTS

Group 1

Ingredient	KG
Water	1.000
Bakels Multiseed Prebiotic	1.000
Wheat flour	1.000
Bakels Lecimax Low	0.020
Bakels Lecisoft Master	0.020
Bakels Dry Yeast	0.020
Total Weight:	3.060

METHOD

Mixing time: 5+10 minutes.

Water temperature: about 20°C.

When the dough sticks to the hook, it is ready.

Resting time: 10 minutes.

Roll out to 1 mm and nibble the dough.

Place on perforated sheets.

Oven temperature: 140°C.

Baking temperature: 140°C.

Baking time: 45 minutes. Note! With open damper.