



CATEGORY

Bakery



OCCASION

Christmas, Easter



FINISHED PRODUCT

Knäckebröd

MULTISEED WORT CRISPBREAD

INGREDIENTS

Group Wort Crisp Bread

Ingredient	KG
Water	1.000
Bakels Multiseed Bread Base	1.000
Wheat flour	1.400
Aromatic bakingwort Special	0.150
Syrup	0.250
Bakels Dry Yeast	0.035
Cinnamon	0.003
Ginger	0.010
Clove	0.007
Seville Orange	0.020
Bakels Lecisoft Free	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.