



CATEGORY

Bakery



OCCASION

Christmas, Easter



FINISHED PRODUCT

Bread

MULTISEED WORTBREAD

INGREDIENTS

Group 1

Ingredient	KG
Wheat flour	1.100
Water	1.000
Bakels Multiseed Bread Base	1.000
Bakels Fermdor R Strong	0.050
Black syrup	0.250
Aromatic bakingwort Special	0.150
Fresh yeast	0.110
Bakels Lecisoft Free	0.020
Raisin	0.100
Cinnamon	0.003
Ginger	0.010
Clove	0.005
Anise	0.004
Seville Orange	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.



BAKERY INGREDIENTS SINCE 1904

www.bakelssweden.se

Steam: 20 seconds.

Starting temperature: 240°C

Baking temperature: 190°C

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