

Multiseed Bread using Sonneveld Multiseed Bread Conc.

Ingredients:

	kg
Flour	16.000
Sonneveld Multiseed Bread Conc.	8.960
Fresh Yeast	0.720
Water	12.640

Method:

- Kneading: Mixing time approx. 2 minutes slow and 6 minutes fast, till well developed
- Dough temperature: Approx. 25-27°C
- Scale: Approx. 460 grams for Loaf and 70 grams for Rolls
- Intermediar proof: Approx. 10-15 minutes
- Moulding:
 - Loafs: Mould up rounds and place in a baking tin
 - Rolls: Mould into rounds and place on a baking tray
- Final proof: Approx 65-70 minutes
- Baking:
 - Loafs: Approx. 34 minutes at 240°C
 - Rolls: Approx. 13 minutes at 250°C