

BUTTERMILK MULTISEED BREAD

OVERVIEW

07-083

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.500	100.00
Multiseed Bread Concentrate	0.500	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	2.00
Water	0.550	110.00
Buttermilk	0.075	10.00
Margarine/Butter (melted)	0.015	3.00
Total Weight:		1.650

Yield: 4 x 400g loaf

METHOD

How to do it:

1. Place bread flour, Multiseed Bread Concentrate, yeast and buttermilk in a spiral mixer and mix for 30 seconds on slow speed.
2. Add water and margarine and mix on slow speed for 2 minutes.
3. Mix on high speed and develop dough thoroughly. Dough temperature should be 25°C.
4. Scale and mold into loaf or buns (Loaf: 400g Buns:60g)
5. Proof for approximately 30 to 40 minutes.
6. Bake at 220°C for 20-30 minutes with steam injected into the oven. Pull out damper during the last 10 minutes of baking.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean