

MULTISEED CRACKERS

OVERVIEW

10-106

INGREDIENTS

Group 1

Ingredient	KG	%
3rd class bread flour	0.200	100.00
BAKELS MULTISEED BREAD CONCENTRATE (Low GI)	0.200	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.001	0.50
Water +/-	0.178	89.00
BAKELS SHORTENING	0.002	1.00
Total Weight: 0.581		

Yield: 529g baked crackers

METHOD

How to do it:

1. Place all ingredients in spiral mixer bowl except Bakels Shortening and water and mix on low speed for 30seconds.
2. Add water and mix on low speed for 1 minute then add Bakels Shortening and mix on high speed for 3 minutes.
3. Scale to 150g. Round and ferment for 1hr.
4. Flatten the dough on a flat tray using a rolling pin to 1/8 inch-thick. Rest for 30 minutes.
5. Cut into 1x1 square inches using a metal ruler guide. Proof for 15 minutes.
6. Bake at 180°C for 12-15 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Biscuits & Crackers



FINISHED PRODUCT

Cracker, Multiseed