



## Multiseed + Blend – Tin Bread

### Ingredients

White Flour	100%	16.000kg
Multiseed + Blend	100%	16.000kg
Water	78%	12.500kg
Yeast	3%	0.480kg

### Recipe

Mix on spiral mixer for 2 minutes first speed, 5 minutes second speed, or until dough is developed.

Scale off as required to produce normal tin loaves, and rest under cover for 5 minutes.

Mould and place into prepared tins. Prove for approximately 60 minutes.

Oven temperature 230\*c - 240\*c.

Cut as desired after proving. Bake in oven with steam for approx 30 minutes. Pull damper halfway through baking.

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Best served  
warm with melted  
butter on top

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