

Multiseed Bread

using IREKS MULTISEED BREAD MIX

RECIPE SERVICE

Wheat flour	5.000 kg
IREKS MULTISEED BREAD MIX	5.000 kg
Yeast	0.250 kg
<u>Water, approx.</u>	<u>4.500 kg</u>
Total weight	14.750 kg

Mixing time: 2 + 6 minutes

Dough temperature: approx. 26° C

Bulk fermentation time: approx. 25 minutes

Scaling weight: 0.480 kg

Intermediate proof: 5 minutes

Processing: as desired

Final proof: approx. 55 minutes

Baking temperature: 240° C, dropping to 200° C, giving slight steam

Baking time: approx. 35 minutes

Instructions for use: After the bulk fermentation time, scale the dough and mould round. After a short intermediate proof, shape the dough pieces as desired. Place on setters with the seam downwards and allow to prove. Bake, giving slight steam.



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