

Soda Bread

using IREKS MULTISEED BREAD MIX

Wheat flour	5.000 kg
IREKS MULTISEED BREAD MIX	5.000 kg
Sugar	0.500 kg
Vegetable oil	0.300 kg
Baking powder	0.450 kg
Water	6.500 kg
Total weight	17.750 kg

Mixing time: Mix the dry ingredients together for about one minute. Add water and oil and mix for about 30 seconds on first speed until the complete mix is wet. Do not overmix!

Dough temperature: 25° C

Bulk fermentation time: none

Scaling weight: 0.600 kg

Intermediate proof: none

Processing: as desired

Final proof: none

Baking temperature: 230° C, dropping to 210° C

Baking time: 30 minutes

Instructions for use: Mould round or long and place on a baking tray or in square tins. Using a steel scraper, cut a shape like a cross (X) about 10 mm deep into the dough.



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