



## Bread & Rolls - Bread

**Recipe No:**

**R3927 - R3927002/2011**

### **MULTIGRAINS HEALTH BREAD**

USING [BAKELS 8 GRAINS BASE](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	BAKELS 8 GRAIN BASE	0.300
	Water	0.300
2	Bread Flour	0.700
	Chilled Water	0.260
	Brown Sugar	0.030
	LECITEM SUPREME	0.025
	BAKELS MARGARINE P	0.020
	Salt	0.015
	BAKELS INSTANT ACTIVE DRIED YEAST	0.010
<b>Total Weight</b>		<b>1.660</b>

**Method:**

1. Presoak Group 1 for at least 4 hours.
2. Add all the ingredients in Group 2 and mix into a well develop dough.
3. Allow dough to rest for 10 minutes.
4. Scale 50, 100, 150 and 400 g dough and mould into desired shape, give approximate 50 minutes proofing at 35°C and 75% relative humidity.
5. Bake at 210°C for approximate 15-30 minutes depending on size.