

Choice 6 Grain Bread

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| Choice 6 Grain Bread Mix | 0 g |
| Compressed Yeast | 0 g |
| Water 65F (+/-) | 0 g |
| Total | 0 g |

Method of use:

Mix all Ingredients using a 4 Speed Mixer

12 minutes in 2nd speed, 1-2 minutes in 3rd speed

Dough Temperature 80°F

Rest 20-30 minutes

Punch Dough well

Scale 1 lb. 2 oz. for a 1 lb. loaf

Make-up Round and roll in sesame seeds

Place Two 1 lb. pieces in a 4"x8" bread pan

Bake with Steam 10-15 minutes at 425°F to start



Bake the best with something good!



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