

# Choice 6 Grain Bread

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!*



info@komplet.com  
www.komplet.com