



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery

# SUNSEED BREAD PREMIX

## INGREDIENTS

### Group Ingredients

Ingredient

Sunseed Bread Premix

Water

Yeast

KG

2.500

1.500

0.100

**Total Weight:** 4.100

## METHOD

Combine SUNSEED MIX and water and soak for  $\pm 45$  minutes. Place all ingredients plus yeast into the mixing bowl. Mixing time depends on type of mixer used. Dough temperature  $28^{\circ}\text{C}$  -  $30^{\circ}\text{C}$ . Floor time 10 minutes. Scale as required. First proof 10 minutes. Mould as required. Final proof  $\pm 30$  minutes. Bake at  $\pm 220^{\circ}\text{C}$ . For cape seed type of bread add additional water of 0.400kg.