



# MULTSKORN BROT 20

*Crusty multigrain bread with sour dough.*

- ✓ High concentration of seeds (55% of dry mix).
- ✓ Mix of 11 different seeds, grains & cereals.
- ✓ Rich in fibre content for good health.
- ✓ European style sour crusty bread.

**S** Additional salt required    **i** Additional improver required

## MULTSKORN BROT 20

**Multskorn 20** is versatile multigrain bread premix, which contains no salt or bread improver, making it a multipurpose grain blend for your bread, rolls, buns and baguettes. This highly concentrated mix has a blend of 11 different kinds of seeds, flakes and grains along with natural sourdough ferment. This mix makes crusty healthy multigrain bread, with a mild malty taste.



### WET VARIANT

Hand mix 1 kg Multskorn Brot 20 mix with 1 Kg water for about 2 minutes. Further, you can store this wet mix in your refrigerator for 7 to 8 days. Add this Mix (10% to 30%) to your usual dough (baguettes, rolls, buns, etc.) to get a healthy multi grain variant of your favourite recipes.

### BAKER RECIPE

|                         |                 |
|-------------------------|-----------------|
| Wheat Flour             | 800 gm          |
| MULTSKORN BROT 20       | 200 gm          |
| Salt                    | 15 gm           |
| Enzy X-2D improver      | 20 gm           |
| Water                   | 580 gm - 600 gm |
| Fresh Yeast / Dry Yeast | 30 gm / 12 gm   |

### INGREDIENTS

Seeds (55%) : Soya Grits, Sunflower, Melon, Linseeds, Millet, Crushed Corn, Sesame Seeds, Grain / Flakes (15%) : Oat Flakes, Soya Flakes, Wheat Flakes, Wheat Flour, Vital Wheat Gluten, Roasted Barley Malt, Dehydrated Wheat Sour Dough, Dehydrated Rye Sour Dough, Salt, Emulsifier E472e, Vitamin C, Vegetable Based Enzyme Blend.

### BAKING METHOD

Place all the ingredients in a mixing bowl. Use spiral mixer, mix on a slow speed for 4 minutes and then mix on a fast speed for 6 minutes. Dough temperature should be between 24°C to 26°C. Bulk fermentation for 30 minutes. Scale the dough weight to 500 gm. Intermediate proof not required. Final proof for 40 minutes at 30°C under 75% relative humidity. Bake at 230°C under falling temp. of 200°C for approximately 30-40 minutes for 500 gm piece of dough. Bake with lots of steam.

