



# SWISS COUNTRY BROT 40

*Premix for the preparation of authentic Swiss style country bread.*

- ✓ Includes natural sour dough for rustic flavour
- ✓ European crusty style with chewy crumb
- ✓ Makes authentic Swiss Styled country bread
- ✓ No artificial colour or preservatives used



## SWISS COUNTRY BROT 40

**SwissBake® Swiss Country Brot 40** is a wholesome premix to prepare authentic Swiss-style Country Bread, which includes a blend of sunflower seeds, flax seeds & melon seeds along with rye flour. Added sourdough and malt imparts it a unique rustic flavour and the combination of natural ingredients which make the bread crusty from the outside with a soft and chewy crumb.



### USAGE

Multigrain bread with Rye and sour dough flour.

### RECIPE

Wheat Flour	600 gm
SWISS COUNTRY 40	400 gm
Water	600 gm - 650 gm
Fresh Yeast / Dry Yeast	30gm / 12 gm

### INGREDIENTS

Refined Wheat Flour, Vital Wheat Gluten, Rye Flour, Dehydrated Rye Sour Dough, Salt, Malted Rye Flour, Sunflower Seeds, Linseeds, Soya Flakes, Sesame Seeds, Malted Barley Flour, Emulsifier (E481), Vitamin C, Vegetable Sourced Enzyme Blend.

### METHOD

Place all the ingredients in a mixing bowl. Use spiral mixer, mix on a slow speed for 4 mins and then mix on a fast speed for 5 mins. Dough temperature should be between 24°C to 26°C. Bulk fermentation for 30 mins. Scale the dough weight to 500 gm. Intermediate proof not required. Final proof for 40 mins at 32°C under 75% relative humidity. Bake at 230°C under falling temp. of 200°C for approximately 40 min for 500 gm piece of dough. Bake with lots of steam.

