

HOW TO MAKE

# Hearty Multigrain Bread

MADE WITH

BP Total Grain Bread Mix

ITEM NUMBER

#40159

DESCRIPTION

Hearty multigrain bread featuring a seven grain and seed blend of rye, wheat, oat, barley, cornmeal, sesame seed, and millet seed. Convenient 100% mix, just add water and yeast. Ideal for retail or in-store bakeries.

RECIPE

DOUGH

BP Total Grain Bread Mix	100%
Fresh Yeast	4%
Water	± 50%



DIRECTIONS

1. Mix first speed: 3 - 4 minutes until incorporated
2. Mix second speed: 6 – 8 minutes until developed – Target Dough Temperature 75 – 78°F
3. Allow dough to bulk ferment 15 minutes
4. Divide and Pre-shape
5. Bench rest 15 minutes
6. Final shape as desired
7. Roll dough in BP Total Grain Bread Mix or finish with preferred rolled grains
8. Proof 45 – 60 minutes
9. Bake at 420°F

