

HOW TO MAKE

White Multigrain Bread

MADE WITH

BP Variety Grains and Naturell

ITEM NUMBER

#40048; 30006

DESCRIPTION

Clean Label, simple white multigrain bread. Made with BreadPartners' BP Variety Grain dry blend and Naturell. Grains and seeds included are Rye, Wheat, Oak, Millet Seeds, Flaxseeds, and Sesame Seeds

RECIPE

DOUGH

White Flour	100%
Water	60%
Salt	2%
Yeast	3%
BP Variety Grains	30%
Naturell	1%



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 Variety Grains or finish with preferred rolled grains
8. Proof 45 – 60 minutes
9. Bake at 420°F

