

# **Application Sheet**

## 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
- 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



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