

# Choice Six-Grain Bread

The original multigrain bread, high in fiber and all natural

## Recommended Recipe

### 61020.01 Choice 6 Grain Bread Mix

Water+/-

Yeast Compressed

Total

10 lbs.

5 lbs. 12 oz.

4 oz.

16 lbs.



## Handling

- Mix all ingredients 8-10 minutes on first speed and 2-3 minutes in second speed or until dough pulls away from the side of the bowl.
- Dough temperature: 80°F
- Bulk ferment for 20-30 minutes.
- Fold dough over.
- Scale at 1 lb. 2 oz or as desired.
- Pre-shape round.
- Bench rest for 10-15 minutes.
- Shape as desired and roll in sesame seeds or toppings of your choice.
- Proof for 45-60 minutes.
- Score as desired.
- Bake with steam at 440°F to start, then lower to 400°F to finish. Bake for 30-35 minutes depending on loaf size.

### Master Baker's Tip

Incorporate walnuts, pecans, raisins and use different toppings for more varieties.

*Bake the best with something good!*

Abel & Schafer Inc.  
20 Alexander Court  
Ronkonkoma, NY 11779  
Tel: (631) 737- 2220 · Fax: (631) 737-2335



info@kompletusa.com · www.kompletusa.com