

## SUNFLOWER SEED BREAD



## **QimiQ BENEFITS**

- Light, fluffy and moist consistency
- Quick and easy preparation
- Baked goods remain moist for longer





medium

## **INGREDIENTS FOR 1 LOAF**

250 g	QimiQ Cream Base
500 g	Leaven
500 g	Wheat flour Type 1600
150 g	Sunflower seeds
50 g	Linseeds
150 ml	Water
25 ml	Apple vinegar
30 ml	Olive oil
15 g	Salt

## **METHOD**

- 1. Place all the ingredients into a mixing bowl and knead well.
- 2. Form into a loaf. Sprinkle with sunflower seeds if required and allow to proof in a warm
- 3. Preheat the oven to 180 °C (conventional oven).
- 4. Bake in the preheated oven for approx. 35-40 minutes.