



WHOLEMEAL SPELT BREAD



QimiQ BENEFITS

- Quick and easy preparation
- Longer presentation times without loss of quality
- Can be frozen and defrosted without loss of quality
- 100% natural, contains no preservatives, additives or emulsifiers



25



easy

INGREDIENTS FOR 1 LOAF

100 g	QimiQ Classic, unchilled
500 g	Spelt wholemeal flour
2 tbsp	Bread spices mixture
1 tbsp	Salt
100 g	Sunflower seeds
70 g	Sesame seeds
70 g	Linseeds
70 g	Pumpkin seeds
42 g	Fresh yeast, = 1 cube
400 ml	Water
1 tbsp	Honey
	Butter, for the baking tin
	Flour, for the baking tin

METHOD

1. Preheat the oven to 170° C (fan assisted).
2. Whisk QimiQ Classic smooth.
3. Add all of the ingredients to the warm (30° C) water and mix well.
4. Pour the dough into a greased and floured loaf tin, cover with a clean tea towel and allow to rise at room temperature for approx. 25 minutes.
5. Bake in the preheated oven for approx 90 minutes.