



WHOLEMEAL 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 2 LOAF TIN(S)

120 g	QimiQ Cream Base
500 g	Wheat flour Type 1050
250 g	Rye flour
250 g	Wheat grout
85 g	Linseeds
170 g	Sunflower seeds
50 ml	Maple syrup
700 ml	Water
42 g	Fresh yeast, = 1 cube
1 tbsp	Salt
1 tbsp	Bread spices mixture
	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 the pre-prepared 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.