



PUMPKIN SEED BREAD



QimiQ BENEFITS

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



15



medium

INGREDIENTS FOR 1 LOAF

250 g QimiQ Sauce Base

500 g Leaven

500 g Wheat flour Type 1600

200 g Pepitas, roasted

140 ml Water

10 ml Apple cider vinegar

1 tbsp Honey

15 g Salt

METHOD

1. Place all the ingredients into a mixing bowl and knead well.
2. Form into a loaf. Sprinkle with whole pumpkin seeds if required and allow to proof in a warm place.
3. Preheat the oven to 350 °F (conventional oven).
4. Bake in the preheated oven for approx. 35-40 minutes.