



# WHOLEMEAL SPELT BREAD



## QimiQ BENEFITS

- Quick and simple preparation
- Longer shelf life without loss of quality
- Can be frozen and defrosted without loss of quality
- All natural, contains no preservatives, additives or emulsifiers



25



easy

## INGREDIENTS FOR 1 LOAF

**100 g** QimiQ Classic, room temperature

**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** Pepitas

**42 g** Fresh yeast, = 1 cube

**400 ml** Water

**1 tbsp** Honey

Butter, for the baking tin

AP Flour, for the baking tin

## METHOD

1. Preheat the oven to 340° F (fan assisted).
2. Whisk QimiQ Classic smooth.
3. Add all of the ingredients to the warm (90° F) 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.