



# WHOLEMEAL 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 2 LOAF PAN(S)

<b>120 g</b>	QimiQ Sauce Base
<b>500 g</b>	High gluten flour [Wheat flour Type 1050]
<b>250 g</b>	Rye flour
<b>250 g</b>	Wheat grout
<b>85 g</b>	Linseeds
<b>170 g</b>	Sunflower seeds
<b>50 ml</b>	Maple syrup
<b>700 ml</b>	Water
<b>42 g</b>	Fresh yeast, = 1 cube
<b>1 tbsp</b>	Salt
<b>1 tbsp</b>	Bread spices mixture
	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 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.