

# Multiseed

- HOT CROSS BUNS -

## Recipe - KG

1.000	MULTISEED CONCENTRATE
1.000	White Flour
0.180	Shortening
0.140	Sugar
0.180	Yeast (approx)
0.800	Water (approx)
0.500	Currants
0.500	Sultanas
0.020	Peel
0.015	Mixed Brown Spice
0.030	Liquid Bun Spiced - To taste (Add to fruit)
4.355	TOTAL

## Mixing

Spiral: 2 mins slow, 4 mins fast  
Add fruit on slow speed to clear.

## Method

Scale at 90g.  
Prove for approx. 50 mins.  
Cross with BAKELS CROSSING  
PASTE MIX.  
Bake for approx. 12-15 mins @  
225°C (435°F).  
Glaze with BAKELS BUN GLAZE.

PLEASE NOTE: This recipe does not allow a low Gi claim



Contact your Bakery Technical  
Representative or call **01869 247098** for  
further Multiseed recipe ideas

 **BAKELS**

[www.britishbakels.co.uk](http://www.britishbakels.co.uk)

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INSPIRED BY

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## - PANETTONE -

### Recipe - KG

1.500 MULTISEED  
CONCENTRATE

1.500 White Flour

0.030 Mixed Spice

0.140 Sugar

0.210 Yeast (approx)

1.320 Water (approx)

0.600 Cranberries

5.300 TOTAL

### Mixing

Spiral: 2 mins slow, 4 mins fast

Add fruit on slow speed to clear.

### Method

Scale at 500g

Mould into balls

Spray panettone cases with Tinwax release.

Place into panettone cases.

Prove for 50 mins just below the case edge.

Bake @ 204°C (400°F)

When cool, can be dusted with icing sugar.

## - SCONES -

### Recipe - KG

1.000 MULTISEED  
CONCENTRATE

1.000 White Flour

0.200 Caster Sugar

0.200 White Shortening

0.100 Hercules slow  
acting baking powder

0.950 Water (approx)

3.450 TOTAL

### Mixing

Using a beater: Mix together until all the fat is rubbed in and clear.

Add water and mix for 30 secs on slow speed.

Scrap down and mix for 1 min on slow speed until clear.

Add fruit and disperse evenly.

### Method

Sheet out and cut out scones to required size.

Place on a baking sheet and glaze if desired.

Rest for 15 mins.

Bake @ 220°C(428°F) for approx. 20 mins until baked.

### Optional Additions

0.450 Cranberries

0.450 Sultanas

0.450 Chopped Dates

## - COOKIES -

### Recipe - KG

0.300 MULTISEED  
CONCENTRATE

0.600 Soft or Cake Flour

0.800 Caster Sugar

0.500 Butter/Margarine

0.006 Bicarbonate of Soda

0.050 Whole Egg

2.256 TOTAL

### Mixing

Using a beater: Blend all the ingredients (excluding the egg) together on slow speed for about 3 mins until a fine crumble is achieved.

Add the egg and mix together on slow speed to form a paste. Do not overmix as this will make the dough more sticky.

### Method

Roll into a fat sausage shape and cut slices off to scale @ approx. 75g.

Lay flat on a baking sheet with enough space to allow for flowing during baking. Bake @ 170°C (338°F) for 15-20 mins using a low bottom heat.

20 mins bake will give a crisp product.

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