

## P06 | BREAD LOAVES WITH CEREALS

### INGREDIENTS

Flour "Infibra Saraceno e semi"	1000 g
Water	600 g
Brewer's yeast	10 g
Salt	20 g
Evo oil	50 g



**CEREALI & SEMI  
SARACENO E SEMI**

### DIRECTIONS

Place in a mixer flour, yeast part of the water and let it turn for about 7 minutes at first speed. After add the salt and pass at second speed adding the rest of the water and the oil. In case you want to insert additional seeds, add them at the end of the dough and turn 1 more minute.

Let it proof en masse for 1 hour, then divide and shape as you like. For bread in box, place the dough in special molds with a release (detaching) spray.

Let the covered dough rise for 2 hours at ambient temperature. Bake it at 180 degrees for about 35/40 minutes.

For the baking in box, at the heart the temperature needs to be at 90 degrees.

Once unmolded, put it back in the oven to dry the faces