TASTE TOMORROW
From consumer insights to innovation

Recipe

Multigrain Bread

Associated trend: *Freshness*

The fragrance, appearance and crunchiness of products create the experience of freshness for consumers and will enhance their perception of quality. This crunchy multigrain bread combines the benefits of wholegrain with natural freshness and superior taste. It will delight your customers' palates as it contains Softgrain: tender sprouts, wholegrains and seeds infused with sourdough.

Taste Tomorrow is an independent study carried out for Puratos that offers in-depth insights into global and local consumer behaviour and trends related to bakery, pastry, patisserie and chocolate. Based on the results, we have identified nine key trends.

Trend

FRESHNESS

INGREDIENTS

80% Strong flour
20% Spelt flour
60% Water +/-
2,2% Salt
35% *Softgrain Sprouted Rye**
2% *O-tentic Durum**
40% *O-tentic Poolish**
Q.S. *Puravita Decor**

O-tentic

O-tentic is a natural active bakery component that gives you the creative freedom to make breads without the need for long fermentation times.

WORKING METHOD

Preparation
To make the poolish
- Mix 1 kg of flour and 1 liter of water at 15°C and add 20 g of O-tentic Durum.
- Leave for 15 hours at 5°C.
- Leave out for 1 hour in bakery before using.

Mixing spiral
8 minutes 1st speed, 5 minutes 2nd speed – add grains last 3 minutes.

Dough temperature
25 - 26°C.

Bulk fermentation
45 minutes, give one fold at 30 minutes.

Scale
1.500 g.

Intermediate proof
20 minutes.

Make up
Shape long with good pressure and then roll in water and then in seeds. Then place on well floured couche. Make sure to give good space between loaves as they can generate much heat and almost double in size.

Final fermentation
60 minutes at 28°C, 80% R.H. or overnight at 5°C on floured couche.

Decoration before baking
Cut in 3 times.

Oven temperature
250°C with steam.

Baking time
5 minutes, then drop oven temperature at 220°C and bake for 45 minutes to 1 hour.

Tips & tricks
Open your damper the last 10 minutes of baking.

This recipe was developed and created by Morgan Clementson, International Technical Advisor for Bakery.

Puratos
Reliable partners in innovation

* This is a Puratos product. For more information check www.puratos.com or contact your local Puratos representative.