Whole Grain Seed Bread with Bresc Pesto Verde



Used bresc products



Bresc Pesto verde 1000g

Ingredients

10

500 g whole wheat flour
7 g dry yeast
10 g fine granulated sugar
10 g salt
30 g unsalted butter, softened (or olive oil)
125 ml milk
200 ml water
50 g mixed seeds and nuts, lightly toasted
Bresc Pesto Verde

Preparation method

Prepare the whole grain bread dough, leaving out the seed and nut mix.
Let the dough rise for the first time. After about 60 minutes, roll it out and shape it into two equal long strands. Roll these strands in the seed and nut mix.
Twist the strands together while spreading Pesto Verde between them.
Place the twisted dough into the final baking tin and let it rise again.
Bake the bread at 220°C for 25-30 minutes, or until fully cooked and golden brown.

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000