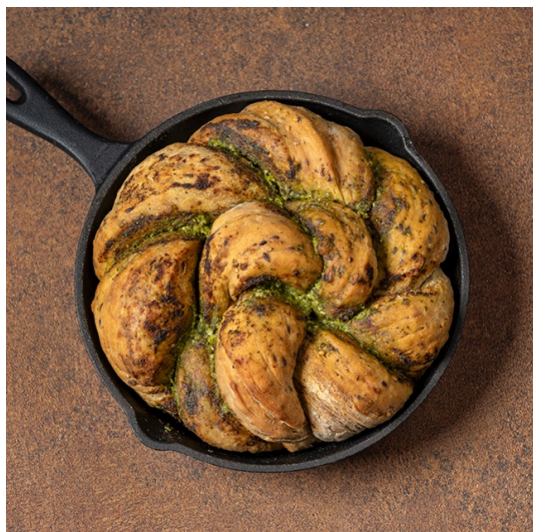


## WHOLE GRAIN SEED BREAD WITH BRESC PESTO VERDE



### 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.