Homemade Wheat and Rye Bread with Sunflower Seeds

czas przygotowania: **125 min**

poziom trudności: **średni**



A delicious homemade wheat and rye bread with a golden, crisp crust, a soft centre and plenty of crunchy sunflower seeds. Made with Gellwe Wheat and Rye Sourdough Bread Mix, this hearty loaf combines the traditional flavour of rye bread with the delicate texture of wheat bread. Perfect for breakfast, sandwiches or simply served fresh with butter.

Składniki

For the bread dough:

- Gellwe Wheat and Rye Sourdough Bread Mix – 1 pack
- Warm water – 350 ml
- Fresh yeast – 15 g
- Sunflower seeds – 1 cup

For the topping:

- Egg white – a little
- Sunflower seeds – 2 tbsp

Sposób przygotowania