BAKELS
BAKERY INGREDIENTS SINCE 1904

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DISPLAY CONDITIONS

Ambient

CATEGORY

Bakery

FINISHED PRODUCT

Rye Bread

40% RYE BREAD

INGREDIENTS

Group 1

Ingredient	KG
Wheat flour	1.000
Country Oven Rye Bread Concentrate	1.000
Water	1.100
Yeast	0.060
	Total Weight: 3.160

METHOD

1. Place all of the ingredients into a spiral mixing bowl.
2. Mix on slow speed for 2 minutes.
3. Mix on fast speed for 6 minutes.
4. Leave to rest for 3 minutes.
5. Scale the dough at 480g and mould.
6. Leave to rest for a further 3 minutes.
7. Prove for 50 minutes at 36°C (97°F) and 88% humidity.
8. Bake at 230°C (446°F) for 25 minutes with 6 seconds of steam.