



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery



#### FINISHED PRODUCT

Rye Bread

## 60% RYE BREAD

### INGREDIENTS

#### Group 1

Ingredient	KG
Wheat flour	0.680
Rye flour	0.320
Country Oven Rye Bread Concentrate	1.000
Water	1.175
Yeast	0.060
<b>Total Weight:</b>	<b>3.235</b>

### 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.