





Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Rye Bread

CARAWAY AND CRANBERRY

INGREDIENTS

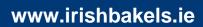
Group 1

Ingredient	KG
Country Oven Rye Bread Concentrate	1.000
Wheat flour	1.000
Water	1.100
Yeast	0.060
Dried cranberries	0.150
Caraway seeds	0.025
	Total Weight: 3.335

METHOD

Caraway and Cranberry

- 1. Place all of the ingredients except cranberries into a spiral mixing bowl.
- 2. Mix on slow speed for 2 minutes.
- 3. Mix on fast speed for 6 minutes.
- 4. In the last 2 minutes, add the cranberries.
- 5. Leave to rest for 3 minutes.
- 6. Scale the dough at 450g and mould into round boules.
- 7. Leave to rest for a further 3 minutes.
- 8. Prove for 50 minutes at 36°C (97°F) and 88% humidity.
- 9. Dust the top of the bread with flour and make desired cuts.





10. Bake at 230°C (446°F) for 20 minutes with 6 seconds of steam.