



**DISPLAY CONDITIONS**

Ambient



**CATEGORY**

Bakery



**FINISHED PRODUCT**

Multiseed, Rye Bread

# MULTI-RYE

## INGREDIENTS

### Group 1

Ingredient	KG
Country Oven Rye Bread Concentrate	0.500
Multiseed Bread Concentrate	0.500
Wheat flour	1.000
Water	1.000
Yeast	0.060
<b>Total Weight:</b>	<b>3.060</b>

## METHOD

Multi-rye

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. Scale at 950g and place into farmhouse loaf tins.
5. Leave to rest for a further 3 minutes.
6. Prove for 50 minutes at 36°C (97°F) and 88% humidity.
7. Bake at 230°C (446°F) for 20 minutes with 6 seconds of steam.