



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Cracker, Rye Bread

RYE CRACKERS

INGREDIENTS

Group 1

| Ingredient | KG |
|------------------------------------|--------------|
| Country Oven Rye Bread Concentrate | 1.000 |
| Wheat flour | 1.000 |
| Water | 1.100 |
| Yeast | 0.060 |
| Chia seeds | 0.100 |
| Total Weight: | 3.260 |

METHOD

Crackers

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. Pin the dough out on a table to 5mm thickness and dock heavily.
5. Spray the dough with water and add various seeds to the top of the dough.
6. Pin the dough out to a further 3mm, to embed the seeds to the dough.
7. Cut to desired shape and size.
8. Bake at 140°C (284°F) for 45-50 minutes.