



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Occasion Bread, Tin Bread

RYE OAT & BARLEY BREAD

INGREDIENTS

Group 1

Ingredient	KG
White flour	4.000
Country Oven Oat & Barley Bread Concentrate	2.000
Country Oven Rye Bread Concentrate	2.000
Yeast	0.250
Water	4.440
Total Weight: 12.690	

Yield: 13 bloomers

METHOD

1. Place all ingredients into a spiral mixer and mix for 3 minutes slow, 6 minutes fast.
2. Check the dough temperature is approximately 24°C.
3. Scale at 920g bloomers.
4. Dip in pumpkin seeds and place into tins.
5. Prove for approximately 50 minutes at 38°C and 88% humidity.
6. Bake at 220°C (428°F) (with steam) for 24 minutes (pull damper after 8 minutes).