



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Rye Bread

# TREACLE AND MILLET

## INGREDIENTS

### Group 1

Ingredient	KG
Country Oven Rye Bread Concentrate	1.000
Wheat flour	1.000
Water	1.045
Yeast	0.060
Treacle	0.075
Millet seeds	0.075
<b>Total Weight:</b>	<b>3.255</b>

## METHOD

### Treacle and Millet

1. Mix the treacle with the water.
2. Place all of the ingredients into a spiral mixing bowl.
3. Mix on slow speed for 2 minutes.
4. Mix on fast speed for 6 minutes.
5. Leave to rest for 3 minutes.
6. Scale the dough at 450g and either mould into shaped dough pieces or place into small bread tins.
7. Leave to rest for 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.