



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Rye Bread, Speciality Bread

ARTISAN RYE BREAD

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	5.000	50.00
<u>Country Oven® Rye Bread Concentrate</u>	5.000	50.00
Yeast	0.300	3.00
Salt	0.060	0.60
Water	7.500	75.00
Total Weight: 17.860		

Yield: 38 loaves

METHOD

1. Add all ingredients into a bowl fitted with a beater.
2. Mix for 6 minutes on slow speed and 4 minutes on fast speed, until fully developed.
3. Bulk ferment for 40 minutes, in a covered container.
4. Scale at 465g and mould into boules or bloomer shapes.
5. Dry prove for 40 minutes.
6. Dust with rye flour.
7. Make 3 cuts and leave to rest for 10 minutes.
8. Bake at 235°C (top) / 225°C (bottom) for 28 minutes.
9. Pull the damper after 14 minutes.