



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Rye Bread, Speciality Bread

BRIE AND CRANBERRY RYE BREAD

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	5.000	50.00
Country Oven® Rye Bread Concentrate	5.000	50.00
Yeast	0.300	3.00
Water	5.500	55.00
Dried cranberries	0.750	7.50
Total Weight: 16.550		

Group 2

Ingredient	KG	%
Frozen brie (1cm cubed pieces)	1.400	14.00
Total Weight: 1.400		

Yield: 40 loaves

METHOD

1. Add group 1 ingredients (except cranberries) into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 6 minutes on fast speed, until fully developed (add the cranberries in the last 2 minutes).
3. Dough temperature should be 23-26°C.

4. Leave to rest for 3 minutes.
5. Scale the dough at 450g, place the frozen brie pieces from group 2 in each piece of dough and mould into bloomer shape.
6. Leave to rest for a further 3 minutes.
7. Prove for 50 minutes at a controlled temperature of 36°C, 88% humidity.
8. Dust the top of the bloomer with flour and make 1 long cut.
9. Bake at 230°C for 18-20 minutes, 6 seconds of steam.