



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Rye Bread, Speciality Bread

CARAWAY AND CRANBERRY RYE BREAD RECIPE

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
Caraway seeds	0.125	1.30
Water	5.500	55.00
Dried cranberries	0.750	7.50

Total Weight: 16.675

Yield: 37 loaves

METHOD

1. Add all 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 and mould into round boule.
6. Leave to rest for a further 3 minutes.
7. Prove for 50 minutes at a controlled temperature of 36°C, 88% humidity.
8. Cut and flour as desired.

9. Bake at 230°C for 18-20 minutes, 6 seconds of steam.