



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Baguette, Rye Bread

RYE BAGUETTE RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	1.000	50.00
Country Oven® Rye Bread Concentrate	1.000	50.00
Chia seeds	0.100	5.00
Yeast	0.060	3.00
Water	1.100	55.00
Total Weight:		3.260

Yield: 6 loaves

METHOD

1. Add all ingredients into a spiral mixing bowl and mix for 2 minutes on slow speed and 6 minutes on fast speed, until the dough is fully developed.
2. Dough temperature should be 23-26°C.
3. Leave to rest for 3 minutes.
4. Scale the dough at 480g and mould into Bâtards.
5. Leave to rest for a further 3 minutes.
6. Prove for 50 minutes at a controlled temperature of 36°C, 88% humidity.
7. Lightly dust the top of the Bâtards with flour and make diagonal cuts.
8. Bake at 230°C for 18-20 minutes, 6 seconds of steam.