



Dark Fruited Rye Bread



Ingredients

Group 1

Ingredient	KG
Rye flour	5.000
Country Oven Rye Bread Concentrate	5.000
Yeast	0.300
Salt	0.100
Water	10.000
Sultanas	2.000
Mixed peel	0.500
Raisins	0.500

Total Weight: 23.400

Method

1. Place all of the ingredients into a mixing bowl with beater.
2. Mix on slow speed for 2 minutes and fast speed for 2 minutes.
3. Scale the dough at 480g, scooping by hand, into a loaf tin.
4. Prove for 50 minutes.
8. Bake at 230°C for 30 minutes, with steam.

Yield

48 loaves



Display Conditions

Ambient



Category

Bakery



Finished Product

Rye Bread, Speciality Bread