



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Rye Bread, Speciality Bread

# DARK FRUITED RYE BREAD

## INGREDIENTS

### Group 1

Ingredient	KG	%
Rye flour	5.000	50.00
<u>Country Oven® Rye Bread Concentrate</u>	5.000	50.00
Yeast	0.300	3.00
Salt	0.100	1.00
Water	10.000	100.00
Sultanas	2.000	20.00
Mixed peel	0.500	5.00
Raisins	0.500	5.00
<b>Total Weight:</b> 23.400		

**Yield:** 48 loaves

## METHOD

1. Add all ingredients into a spiral mixing bowl fitted with a beater.
2. Mix for 2 minutes on slow speed and 2 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Scale the dough at 480g, scooping by hand, into a loaf tin.
5. Prove for 50 minutes.
6. Bake at 230°C for 30-35 minutes, with steam.