



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Rye Bread, Speciality Bread

DARK 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
Total Weight: 20.400		

Yield: 42 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 23-26°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.