



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Rye Bread, Speciality Bread

LIGHT RYE BREAD

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	5.000	50.00
<u>Country Oven® Rye Bread Concentrate</u>	5.000	50.00
Yeast	0.300	3.00
Water	5.500	55.00
Total Weight: 15.800		

Yield: 33 loaves

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 6 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C
4. Scale at 480g and mould as desired.
5. Prove for 50 minutes at a controlled temperature of 36°C, 88% relative humidity.
6. Bake at 230°C for 25 minutes, with 6 seconds of steam.