



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Multiseed, Rye Bread, Speciality Bread

MULTI-RYE

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	1.000	50.00
Country Oven® Rye Bread Concentrate	0.500	25.00
Country Oven® Multiseed Bread Concentrate	0.500	25.00
Yeast	0.060	3.00
Water	1.000	50.00
Total Weight:		3.060

Yield: 3 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 950g and place into farmhouse loaf tins.
5. Leave to rest for a further 3 minutes.
6. Prove for 50 minutes at a controlled temperature of 36°C, 88% humidity.
7. Cut and flour as desired.
8. Bake at 230°C for 18-20 minutes, 6 seconds of steam.