



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Cracker, Rye Bread

RYE CRACKERS

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	1.000	50.00
Country Oven® Rye Bread Concentrate	1.000	50.00
Chia seeds	0.100	5.00
Yeast	0.060	3.00
Water	1.100	55.00
Total Weight: 3.260		

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. Pin the dough out on a table to 5mm thickness and dock heavily.
4. Spray the dough with water and add various seeds to the top of the dough.
5. Pin the dough out to a further 3mm, to embed the seeds to the dough.
6. Cut to desired shape and size.
7. Bake at 140°C for 45-50 minutes.