



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Occasion Bread, Speciality Bread,
Tin Bread

RYE OAT AND BARLEY BREAD RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	5.000	50.00
<u>Country Oven® Oat & Barley Bread Concentrate</u>	2.500	25.00
<u>Country Oven® Rye Bread Concentrate</u>	2.500	25.00
Yeast	0.312	3.12
Water	5.550	55.50
Total Weight: 15.862		

Yield: 17 loaves

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 3 minutes on slow speed and 6 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Scale at 920g and mould into sausage shape.
5. Dip in pumpkin seeds and place into tins.
6. Prove for 45-55 minutes at 38°C, 88% relative humidity.
7. Bake at 220°C for 24 minutes, with steam.
8. Pull damper after 8 minutes.