



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Rye Bread, Speciality Bread

# SEEDED RYE BREAD RECIPE

## INGREDIENTS

### Group 1

Ingredient	KG	%
Wheat flour	1.000	50.00
Country Oven® Rye Bread Concentrate	1.000	50.00
Mixed seed blend	1.000	50.00
Yeast	0.060	3.00
Water	1.100	55.00
Beer	0.500	25.00
<b>Total Weight:</b>		<b>4.660</b>

**Yield:** 10 loaves

## METHOD

1. Soak the mixed seed blend in beer for a minimum of 3 hours.
2. Add all ingredients (including soaked seed blend) into a spiral mixing bowl and mix for 2 minutes on slow speed and 6 minutes on fast speed.
3. Dough temperature should be 23-26°C.
4. Leave to rest for 3 minutes.
5. Scale the dough at 450g and mould into round boules.
6. Leave to rest for a further 3 minutes.
7. Prove for 50 minutes at a controlled temperature of 36°C, 88% humidity.
8. Dust the top of the bread with flour and make desired cuts.

9. Bake at 230°C for 20 minutes, 6 seconds of steam.