



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Rye Bread, Speciality Bread

# TREACLE AND MILLET RYE BREAD

## INGREDIENTS

### Group 1

| Ingredient                          | KG    | %            |
|-------------------------------------|-------|--------------|
| Wheat flour                         | 1.000 | 50.00        |
| Country Oven® Rye Bread Concentrate | 1.000 | 50.00        |
| Treacle                             | 0.075 | 3.60         |
| Millet seeds                        | 0.075 | 3.60         |
| Yeast                               | 0.060 | 3.00         |
| Water                               | 1.045 | 52.30        |
| <b>Total Weight:</b>                |       | <b>3.255</b> |

**Yield:** 7 loaves

## METHOD

1. Mix the treacle with the water.
2. 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.
3. Dough temperature should be 23-26°C.
4. Leave to rest for 3 minutes.
5. Scale the dough at 450g and either mould into shaped dough pieces or place into small bread tins.
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.