

# BROWN RYE BREAD

## OVERVIEW

06-015

## INGREDIENTS

### Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
BAKELS LECITEX	0.010	1.00
FINO RYE BASE	0.200	20.00
FINO GRAIN BASE	0.100	10.00
APITO CHOCOLATE PASTE	0.050	5.00
Brown Sugar	0.100	10.00
Salt	0.015	1.50
Water	0.600	60.00
Vital wheat gluten	0.010	1.00
FINO MALT BASE	0.020	2.00
BAKELS SHORTENING	0.030	3.00
Total Weight:		2.150

**Yield:** 14 x 150g dough

## METHOD

How to do it:

1. Combine bread flour, Bakels Instant Yeast, Lecitex Bread Improver, TruMalt Medium, Fino Grain Base and Fino Rye Base.
2. Dissolve brown sugar, salt and Apito Chocolate Paste in water and combine with flour mixture.
3. Mix for 2 minutes at low speed then add Bakels Shortening. Mix for another 6 minutes at high speed or until fully developed.
4. Divide into 150g pieces, round, cover and rest for 10 minutes.
5. Mold into desired shapes.
6. Proof for 1.5 hours.
7. Bake at 180°C for 20 minutes with steam.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Semi-sweet