

CRUSTY RYE BREAD

OVERVIEW

00-043

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.800	80.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
BAKELS LECITEX	0.008	0.80
FINO RYE BASE	0.200	20.00
Salt	0.020	2.00
Water	0.550	55.00
BAKELS SHORTENING	0.010	1.00
Total Weight: 1.598		

Yield: 10 x 150-g dough

METHOD

How to do it:

1. Combine bread flour, Bakels Instant Yeast, Lecitex Bread Improver and Fino Rye Base.
2. Dissolve salt 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. Rest dough for 15 minutes.
5. Mold into desired shapes.
6. Proof for 1 hour.
7. Bake at 180°C for 10-20 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean



FINISHED PRODUCT

Crusty Bread