

KIBBLED RYE DEPOSITED BREAD

OVERVIEW

05-024

INGREDIENTS

Group 1

Ingredient	KG	%
Country Oven Kibbled Rye Mix	0.600	60.00
Water	0.540	54.00

Total Weight: 1.140

Group 2

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.006	0.60
BAKELS LECITEM SUPREME	0.010	1.00
Water	0.500	50.00

Total Weight: 1.516

Yield: 3 x 800g

METHOD

How to do it:

1. Soak Group 1 for 3 hours.
2. Place bread flour, Bakels Instant Yeast, water and soaked Group 1 in a spiral mixer and mix for 2 minutes on low speed. Shift to high speed and develop thoroughly (approx. 10 minutes).
3. Dough temperature 30°C. Slack consistency.
4. Scale dough directly into greased loaf pans, approximately half full (800g for 400g cap. loaf pans).
5. Proof until $\frac{3}{4}$ full. Bake at 200°C for 40-45 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean