



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean

RYE BREAD

OVERVIEW

06-140

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.013	1.25
BAKELS LECITEX	0.010	1.00
FINO RYE BASE	0.250	-
Sugar	0.013	1.25
Salt	0.025	2.50
Water	0.688	68.75
FINO MALT BASE	0.030	2.00
BAKELS SHORTENING	0.050	5.00

Total Weight: 2.078

Yield: 5 x 400g loaves

METHOD

How to do it:

1. Combine bread flour, Bakels Instant Yeast, Lecitex Bread Improver, TruMalt Medium and Fino Rye Base.
2. Dissolve sugar and 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.