



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean



SUN RYE BREAD

OVERVIEW

09-036

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
FINO RYE BASE	0.200	20.00
Sugar	0.010	1.00
Salt	0.018	1.75
BAKELS CRUSTY BREAD CONCENTRATE	0.030	3.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.012	1.20
Water	0.650	65.00
Total Weight:		1.920

Yield: 5 pieces x 350 grams

METHOD

How to do it:

Bread:

1. Mix all ingredients until fully developed.
2. Rest for 10 minutes
3. Divide the dough into 300-g and 50-g pieces.
4. Round the 300-g dough piece.
5. Sheet the 50-g dough piece then brush with water for better adhesion of Fino Rye Base on the dough.
6. Sprinkle Fino Rye Base on the sheeted dough, then cut into sun shape or desired shape using a cookie cutter.
7. Place in the center of the flattened round dough.
8. Proof until double in volume.
9. Sprinkle with flour before baking.
10. Bake at 180°C for 25 minutes.