



**CATEGORY**

Bread, Buns & Rolls

# BAKELS NATURAL NATIVE AMERICAN RYE BREAD

## INGREDIENTS

### Group 1

Ingredient	KG	%
Flour	3.300	100.00
Wholemeal Flour	1.650	50.00
Brown Sugar	0.650	19.70
BAKELS INSTANT ACTIVE YEAST	0.130	3.90
Water (variable)	3.400	103.00
NATIVE AMERICAN RYE BREAD BASE	1.650	50.00
Total Weight:		10.780

## METHOD

No time dough Place all ingredients into mixing bowl and develop thoroughly. Final dough temperature 31°C. Allow to recover 5-10 minutes. Divide and mould as desired. Allow a further 5 minutes bench time before final moulding. Final proof time approximately 50 minutes. Bake at 190°C for approximately 30 minutes.