

KIBBLED RYE DEPOSITED BREAD



CATEGORY

Bread - Specialty Breads

INGREDIENTS

Group 1

Ingredient	KG	%
COUNTRY OVEN KIBBLED RYE MIX	2.000	100.00
Water (30°C)	1.800	90.00
Total Weight:	3.800	

Group 2

Ingredient	KG	%
Flour	2.000	100.00
BAKELS INSTANT ACTIVE YEAST	0.040	2.00
Water (variable)	1.000	50.00
Total Weight:	3.040	

METHOD

Deposited Dough. Soak Group 1 for 3 hours. Add Group 2 and develop thoroughly. Dough temperature 30°C. Dough slack consistency. Scale dough directly into tins approximately half full. Proof until tins three quarters full. Lid and bake at 220°C for 45-50 minutes.