



## CATEGORY

Bread - Specialty Breads

# KIBBLED RYE DEPOSITED BREAD

## INGREDIENTS

### Group 1

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

### Group 2

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

## 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.