

# KIBBLED RYE SOUR DEPOSITED BREAD

## INGREDIENTS

### Group 1

Ingredient	KG
Kibbled Rye Sour Concentrate	1.000
Water (30°C)	0.850
<b>Total Weight:</b>	<b>1.850</b>

### Group 2

Ingredient	KG
Bakers Strong Flour	1.000
Bakels Instant Active Yeast	0.022
Water (variable)	0.500
<b>Total Weight:</b>	<b>1.522</b>

## METHOD

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Deposited dough.  
Soak Group 1 for 2 hours.  
Add Group 2 and develop thoroughly.  
Dough temperature 30°C.  
Dough slack consistency.  
Scale dough directly into tins approximately half full.  
Prove until tins three quarters full.  
And bake at 220°C for 45-50 minutes Steam for 5sec Open vent/damper after 30min.

### MIXING

Mix on a planetary mixer with a paddle 2min on 1st speed and 6-8min on 2nd speed or until thoroughly developed. Dough will no longer be sticking to the side or the bottom of the bowl.  
The stretch window test will confirm development. Finished dough temperature should be 30°C.



## CATEGORY

Bread, Buns & Rolls