



CATEGORY

Bread, Buns & Rolls



PUMPERNICKEL BREAD

INGREDIENTS

Group 1

Ingredient	KG
Pumpernickel Bread Concentrate	2.500
Bakers Strong Flour	2.500
Bakels Instant Active Yeast	0.070
Water	2.500
Total Weight:	7.570

METHOD

1. Place all ingredients in a mixer, mix for 2 min on a slow speed, then 6-8min on fast or until developed thoroughly.
2. The window stretch test will confirm development.
3. Finished dough temperature should be 30-31°C
4. Allow dough to recover for 10 minutes before cutting.
5. Scale to weight and allow a further 10 minutes rest before moulding.
6. Mould into desired shapes before placing into prover.
7. Prove for 35-45 minutes at 35°C – 75°C, relative humidity.
8. Pre-heat oven to 230°C.
9. Place bread in oven, steam 5 seconds reducing oven temperature back to 210°C for 30-35 minutes.
10. Open damper after 20 minutes.