

SOFT GERMAN RYE

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS HENRY'S SOURDOUGH NATURAL	2.000	111.00
Ryemeal Flour	1.200	66.70
Flour	1.800	100.00
BAKELS INSTANT ACTIVE YEAST	0.080	4.40
Water (variable)	3.100	172.00
Total Weight:		8.180

METHOD

No time dough. Place all ingredients into mixer and mix on slow speed for 2 minutes. Then mix on high speed for approximately 8 minutes or until dough developed (fully developed dough temperature of 33°C) Give the dough a bench time of 5 minutes. Divide and mould. Allow for a further 5 minute rest final mould. Final proof and bake at 220°C for approximately 25-30 minutes (use steam if available).



CATEGORY

Bread, Buns & Rolls