

100% RYE-BREAD *mix*



Delicious rye bread made easy



Premium improvers
Bread mixes
Confectionery mixes
Organic & Gluten-free products
Kosher & Halal products
Sourdoughs & Malts

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IREKS



Rye Bread

100 % RYE-BREAD MIX	10.000 kg
Yeast	0.200 kg
Water (30° C – 35° C), approx.	7.500 kg
Total weight	17.700 kg

Mixing time: 6 minutes, slow

Dough temperature: 28° C – 29° C

Bulk fermentation time: 20 – 30 minutes

Scaling weight: 0.920 kg

Intermediate proof: none

Processing: round or long-shaped
(in tins or oven bottom)

Final proof: approx. 40 minutes

Baking temperature: 240° C, dropping to 200° C,
giving steam

Baking time: 60 minutes

Instructions for use: Mix all the ingredients into a smooth and soft dough. After the bulk fermentation time, scale dough pieces and mould into the desired shapes. After the final proof, bake giving steam which is allowed to escape after 90 seconds.

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Stollen Confectionery

Sponge:	
Wheat flour	1.000 kg
Yeast	0.160 kg
Milk (35° C), approx.	0.700 kg
Total weight	1.860 kg

Mixing time: 2 + 3 minutes

Standing time: 30 minutes

Dough:	
Sponge	1.860 kg
100 % RYE-BREAD MIX	1.000 kg
Butter, soft	0.500 kg
Sugar	0.250 kg
Marzipan, raw	0.150 kg
Mixed spice	0.025 kg
Total weight	3.785 kg

Mixing time: 2 + 7 minutes

Fruit mixture:		
Raisins	1.500 kg	} Mix and soak overnight!
Candied orange peel	0.400 kg	
Candied lemon peel	0.400 kg	
Rum	0.250 kg	

Almonds, chopped 0.200 kg

Total weight 2.750 kg

Mixing time: 1 minute

Final proof: 30 minutes

Baking temperature: 220° C

Baking time: 10 – 14 minutes

Instructions for use: Mix the soaked fruit with chopped almonds carefully under the basic dough. Roll into diamond or square shapes. After baking, dip into hot, liquid butter and toss in granulated sugar.