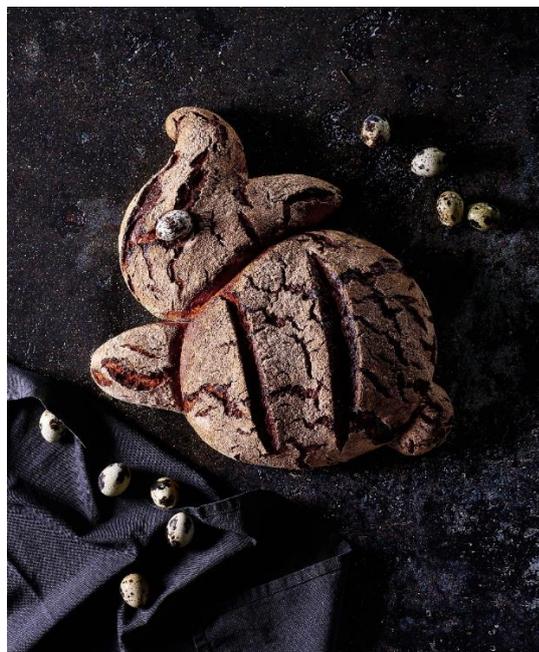


Mixed Rye Bread “Hare Loaf”

using IREKS DRIED RYE SOUR and PASTA ACIDA K



Rye flour type 1150	8.000 kg
Wheat flour type 812	2.000 kg
IREKS DRIED RYE SOUR	0.700 kg
PASTA ACIDA K	0.300 kg
Salt	0.220 kg
Yeast	0.150 kg
Water	8.000 kg
Total weight	19.370 kg

Mixing time: 6 + 2 minutes, spiral mixer

Dough temperature: approx. 27° C

Bulk fermentation time: approx. 60 minutes

Scaling weight: 1.000 kg (stomach)
0.500 kg (head)
0.100 kg (leg)
0.050 kg (O>)

Intermediate proof: none

Instructions for use: After the bulk fermentation time, scale the dough pieces, mould round and toss in rye flour. Mould the head long into a droplet shape and, using a dough scraper, press down one third. Place the well-floured dough pieces on setters with the seam downwards and shape as a hare. Subsequently, allow to prove at room temperature. Then insert a quail egg as an eye, score the body twice and bake at almost full proof giving steam.

Final proof: 40 – 50 minutes at room temperature
Baking temperature: 260° C, dropping, giving steam
Baking time: 50 – 60 minutes