

Rye Bread “Heart”

using 100 % RYE-BREAD MIX



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

Mixing time: 6 minutes slow, spiral mixer

Dough temperature: 28 – 29° C

Bulk fermentation time: 20 – 30 minutes

Scaling weight: 1.500 kg

Intermediate proof: none

Instructions for use: After the bulk fermentation time, scale the dough pieces, mould round and toss in rye flour. Using the dough scraper, cut the well-floured dough pieces to a third on the top and shape the bottom to a point. Place on setters with the seam downwards and allow to prove at room temperature. Bake at almost full proof giving steam.

Final proof: approx. 40 minutes at room temperature

Baking temperature: 250° C, dropping to 200° C, giving steam

Baking time: approx. 60 minutes