



CATEGORY

Bakery



FINISHED PRODUCT

Bread, Rye bread, Soft rolls, Tin bread

DINKEL/RYEBREAD

INGREDIENTS

Group Dough

Ingredient	KG	%
Water	1.100	55.00
Wholemeal Rye	0.800	40.00
Wheat flour Extra	0.800	40.00
Dinkel wheat	0.400	20.00
<u>Aromatic Baking Malt Dark Special</u>	0.200	10.00
<u>Bakels Roggie m160</u>	0.100	5.00
<u>Bakels Fermdor Rustic</u>	0.050	2.50
Salt	0.030	1.50
<u>Bakels Dry Yeast</u>	0.025	1.30

Total Weight: 3.505

METHOD

- 1: Mix all the ingredients in the doughmixer.
- 2: Run the dough 10 min slowly, and 2 min fast.
- 3: Let the dough rest in the mixer for 20 min.
- 4: Weigh off to suitable pieces.
- 5: Beat up into loaves and place on a plate or in a frame.
- 6: Ferment to the right size, about 50-60 min.
- 7: Bake with input temp 230 C, and steam for 8 sec, and lower to 190 C
- 8: Baking time approx. 35 min
- 9: Bake them in a stone oven for more artisan bread.