



## CATEGORY

Bakery



## FINISHED PRODUCT

Bread, Rye bread, Tin bread

# RYE BREAD 100% – LECISOFT RYE

## INGREDIENTS

### Group Rye Bread 100%

Ingredient	KG
Sifted rye flour	1.000
Water (35°C)	0.750
Rye sourdough	0.600
Salt	0.025
<a href="#">Bakels Lecisoft Rye</a>	0.015
<a href="#">Bakels Dry Yeast</a>	0.010
<b>Total Weight:</b>	<b>2.400</b>

### Group Rye Sourdough

Ingredient	KG
Water	0.360
Rye flour	0.220
<a href="#">Bakels Fermdor R Strong</a>	0.020
<b>Total Weight:</b>	<b>0.600</b>

## METHOD

Mixing time: Mix all ingredients with a wing, 8 minutes on slow speed, 2 minutes on high speed.

Resting time: 20 minutes.

After resting time, mix for another 2 minutes.

Dough weight: 550 g in a baking tin (W:9,5 H:7,5 L:15 cm)

Proving time: in room temperature for 30-40 minutes.

Starting temperature: 240°C

Baking temperature: 180°C

Steam: 4 seconds.

Baking time: 80 minutes.