



#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Rye Bread

## DARK RYE BREAD (USING BAKELS SCANDINAVIAN RYE BREAD MIX)

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Bakels Scandinavian Rye Bread Mix	1.000	50.00
Bakers Flour	1.000	50.00
Bakels Instant Active Dried Yeast	0.025	2.00
Water (Variable)	1.300	67.00

**Total Weight:** 3.325

### METHOD

1. Place all ingredients in mixing bowl.
2. Spiral mixer, 6 minutes.
3. Finished dough temperature 27°-30°C.
4. All dough to recover for 10 minutes.
5. Scale.
6. Intermediate proof, 10 minutes.
7. Place in tins.
8. Final proof for approximately 45 minutes.
9. Bake at 230°C for 25 minutes.