



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Rye Bread

LIGHT RYE BREAD (USING BAKELS AMERICAN RYE BREAD MIX)

INGREDIENTS

Group 1

Ingredient	KG	%
Bakels American Rye Bread Mix	5.000	50.00
Bakers Flour	5.000	50.00
Water (Variable)	6.250	62.00
Bakels Instant Active Dried Yeast	0.125	1.25
Total Weight: 16.375		

METHOD

1. Thoroughly develop dough.
2. Finished dough temperature 29 - 30 °C.
3. Allow dough to recover 10 - 15 minutes.
4. Scale and mould to desired shape.
5. Prove, then bake at 235°C.